



Buttermilk Bread

INGREDIENTS

- 1 1/2 cups buttermilk*
- 2 tbsps. melted butter
- 2 tbsps. sugar
- 1 tsp salt
- 3 1/2 cups all-purpose or bread flour
- 1 tbsp. yeast

DIRECTIONS

1. Combine buttermilk, butter, and sugar in a mixing bowl. In a separate bowl, combine dry ingredients, including yeast. Whisk dry ingredients together to combine, then add to buttermilk mixture in the mixing bowl. Mix ingredients until well combined. If the dough looks a bit dry, add in another splash of buttermilk. Mix the dough on low for about 6-7 minutes. (Or knead by hand about 10 minutes.)
2. Once dough is done kneading, cover and let rise in a warm place for about 1 hour; until dough has doubled in size.
3. Punch dough down and knead several times. Shape dough and place in a greased bread loaf pan. Place dough back in the warm spot and let it rise for another 30-45 minutes.
4. Preheat the oven to 350 degrees F. Bake dough for about 30-35 minutes- until top is golden brown. Let cool and slice.

- * You can substitute regular milk with vinegar or lemon juice added for the buttermilk. (Add 1 1/2

tablespoons of lemon juice or vinegar to measuring cup. Add 2% or whole milk to make 1 1/2 cups . Stir, then allow it to sit at room temperature for 10 minutes. The acid will curdle the milk slightly.)

- **Bread Machine Instructions**

Place all the ingredients in the pan according to the order in the manufacturer's instructions. Set crust on medium and program for the Basic cycle; press START. When the baking cycle ends, immediately remove the bread from pan and place it on a rack. Let cool to room temperature before slicing. Or use the dough cycle and continue starting with step #3 (above).

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