



# Milk Bread

## INGREDIENTS

2 1/3 cups (10 1/2 ozs.) bread flour  
2 tablespoons sugar  
1 teaspoon salt  
1 tablespoon butter  
1 cup (8 fl. ozs.) milk  
1 teaspoon dry yeast

## DIRECTIONS

1. Note this recipe makes a 1 lb. loaf.
2. Place all the ingredients in the pan according to the order in the manufacturer's instructions. Program for the Dough cycle; press START.
3. Grease a 9 x 5 inch loaf pan.
4. When the dough cycle ends, remove the dough from pan. Punch dough down. Turn onto a lightly floured surface and shape into a loaf. Place into the greased loaf pan. Cover and let rise until doubled, 30-45 minutes.
5. Bake at 375° for 30-35 minutes or until golden brown. Remove from pan to wire rack to cool. Let cool to room temperature before slicing.