



# WHITE SANDWICH BREAD FOR THE BREAD MACHINE

THIS FRESHLY BAKED BREAD IS IRRESISTIBLE TO MY  
FAMILY, AFFORDABLE, AND A CINCH TO MAKE!

## INGREDIENTS

- 1  $\frac{1}{3}$  c. luke warm water
- 3 T olive oil
- 3  $\frac{3}{4}$  c bread flour
- 3 T Sugar
- 1  $\frac{1}{2}$  t salt
- 1  $\frac{1}{2}$  t active dry yeast or instant yeast

## DIRECTIONS

1. Combine ingredients per your machine's manufacturer recommendations.
2. Program the machine for a 2 pound loaf of basic white bread and push the start button.
3. When the loaf is done, remove the pan from the machine and shake the pan to dislodge the bread and cool the bread on a rack.
4. Store well wrapped on the counter for 4 days or freeze for 3 months.

MAKES 1 - 2LB LOAF