

Bread Machine Recipe:

Ingredients

- 1 cup and 3 tablespoons water
- 2 tablespoons vegetable oil
- 1 1/2 teaspoons salt
- 2 tablespoons sugar
- 3 1/4 cups white bread flour
- 2 teaspoons active dry yeast

Instructions

Important note about properly measuring flour using measuring cups:

1. The proper way to measure flour using measuring cups is to aerate it first. This is done either by sifting flour, or aerating it by fluffing it up and whisking it well, then spooning it into the measuring cup, then carefully removing any excess flour with a knife. If you just stick that measuring cup in the bag of flour and scoop some out, you will get a lot more flour than what the recipe calls for. Do aerate the flour, or you will end up with dry dough!

How to make bread in a bread machine:

1. Add water and oil into the bread pan. Add salt, sugar. Add flour.
2. Make a small indentation on top of flour and make sure it does not reach wet ingredients. Add the yeast to the indentation.
3. Keep yeast away from the salt.
4. Insert the bread pan into the bread machine, press it down to snap. Close the lid.
5. Use Basic bread, 1.5 lb loaf, medium crust cycle (3 hrs 15 minutes)
6. When bread is done, remove the bread pan using oven mitts. Turn over the bread pan and shake it to release the loaf. Let the loaf cool on a wire rack for about 30 minutes.