

Best Bread Machine Bread



This recipe is easy and foolproof. It makes a very soft and tasty loaf of bread with a flaky crust.

By SHECOOKS2

Prep: 10 mins

Cook: 40 mins

Additional: 2 hrs 10 mins

Total: 3 hrs

Servings: 12

Yield: 1 - 1 1/2 pound loaf



Ingredients

1 cup warm water (110 degrees F/45 degrees C)

2 tablespoons white sugar

1 (.25 ounce) package bread machine yeast *1.5 tsp*

1/4 cup vegetable oil

3 cups bread flour *360g*

1 teaspoon salt

Directions

Place the water, sugar and yeast in the pan of the bread machine. Let the yeast dissolve and foam for 10 minutes. Add the oil, flour and salt to the yeast. Select Basic or White Bread setting, and press Start.

Nutrition Facts

Per Serving: 174 calories; protein 4.3g; carbohydrates 27.1g; fat 5.2g; sodium 195.4mg.

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I like this process

1 cup warm water }
1-1/2 teaspoon yeast } Mix in 2 cup measuring cup and let stand 10
2 tablespoons sugar mins }

360 g bread flour (3 cups) Measure

After yeast has worked for 10 mins
Add 1/4 cup of vegetable oil to cup
Pour water yeast, sugar, and oil into bread machine

Put flour in bread machine

Add 1 tsp salt to bread flour (because some other recipes say to do it this way)

Put it in the machine and set for 750g loaf