

☆ Bread Machine White Bread Recipe

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Prep: 5m **Cook:** 3h25m **Total:** 3h30m

Yield: 10 slices

Bread



Ingredients

- 1 ½ cup warm water (approximately 110°)
- 2 tbsp olive oil
- 2 tbsp butter, room temperature and sliced into ¼ inch pieces
- 1½ tsp salt
- 2 tbsp white sugar
- 4 cups bread flour
- 2 ¼ tsp yeast

Instructions

1. Add the ingredients in the order listed to the bread maker pan. The ingredients are listed in the order that Cuisinart machines require them to go. Check your brand's manual for the correct order to add ingredients. If it differs, add them in the order that your manual states.
2. Select the basic/white bread setting. Choose the 2 lb loaf size and your preferred crust color. *see notes for making a smaller loaf
3. Optional: At the end of the last kneading cycle, remove the kneading paddle. If you miss this step, remove the paddle using oven mitts after the bread cools.
4. When baking is complete, remove from the bread pan immediately. Cool on a wire rack for at least 15-30 minutes before slicing.