

Carrie's Bread Maker Bread

Bread



Yield: Makes 1 loaf

3/4 cup water
1 Tbsp sugar
1/2 tsp salt
1 egg
1 Tbsp of butter, melted
2 cups of white flour
2 Tbsp dough enhancer (*see footnote)
1 Tbsp of yeast

Every bread machine is different, and many modern machines have larger buckets. This recipe makes an incredible loaf, suited for the smaller bread bucket of Carrie's 20-year-old bread machine. We've estimated Carrie's bread maker to bake a 1-pound loaf, so read your own bread machine's specifications carefully and adjust the recipe as needed. It may take some trial and error, but it's worth it. The key to this recipe is layering the ingredients properly in the bread-maker.

- 1 First, add the water, sugar, salt, egg and butter.
- 2 Shake these ingredients together, until the egg is mixed throughout.
- 3 Sprinkle flour overtop of the liquid mixture creating a protective layer so that the top ingredients do not get wet. Add the dough enhancer and yeast, making sure that these two ingredients do not come in contact with the liquids.
- 4 Set the bread maker for your desired time, make sure to include the baking time, according to your bread maker's directions.

* **Footnote:** A variety of dough enhancer recipes are available online, and they are also available to purchase. While a dough enhancer is certainly not necessary for baking excellent bread, it can help with smoothness, elasticity and can increase shelf life. And, if you're making a whole-grain dough, it can help alleviate some of the heaviness. Here's a recipe that will yield enough for 10 loaves of bread. Stir together and store in refrigerator in an airtight container:

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| 1 cup wheat gluten | 1 1/2 tsp citric acid or ascorbic acid power |
| 1/2 cup skim milk powder | 1 1/2 tsp ginger powder (you won't taste this) |
| 2 Tbsp soy lecithin granules | |