



BREAD MACHINE SANDWICH BREAD WITH AP FLOUR

Ingredients :

1 cup lukewarm milk	3 cups AP flour
2 TBSP softened butter	~2 TBS brown sugar
1 TBSP olive oil	1 tsp kosher salt
1 large egg, lightly beaten	1 tsp INSTANT Yeast



Directions :

- Add liquid ingredients to the bread machine pan.
- Carefully add the flour to the top of the liquid ingredients without mixing them.
- Sprinkle sugar and salt over flour.
- Make a small well in the middle of the flour and add yeast.
- Place pan in bread machine, select 1.5lb loaf & medium darkness.
- Check during the second kneading cycle for flour stuck on the side of the pan and loosen with a small spatula.
- When done, carefully remove from the bread maker pan and let cool on a cooling rack or counter top for about 2 hours.
- Wrap in a kitchen towel or store in a ziplock bag.

