

Bread Machine

Bread

English Muffin Bread

This is a really good, easy way to get that English Muffin taste and texture. Great bread to have set on the timer for a hot breakfast bread.

ONE POUND LOAF PAN

2 cups bread flour
2 Tbs. nonfat dry milk
1-1/4 tsp. sugar
2/3 tsp. salt
1/8 tsp. baking soda
1 cup plus 1-1/2 Tbs. water
1-1/2 tsp. dry yeast

TWO POUND LOAF PAN

3 cups bread flour
3 Tbs. nonfat dry milk
2 tsp. sugar
1 tsp. salt
1/4 tsp. baking soda
1-1/4 cups water
2 tsp. dry yeast



BASIC BAKE MODE

TIMER MAY BE USED

Note: In order to have the proper texture, there will be a sunken top to this bread.