YOU’LL NEED
3 tablespoons softened butter or vegetable oil
1 cup warm water
1 yeast packet (included)

THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

1. COMBINE mix, butter or oil, and yeast. Mix and knead — by hand, mixer, or bread machine set on the dough cycle — for 5 to 10 minutes, adding more water if needed. 1 teaspoon at a time. Dough should be tacky to the touch, smooth and elastic. It should spring back when touched lightly with a floured finger.

2. LET rise, covered, for 1 to 2 hours. Shape and place in a lightly greased 9” x 5” loaf pan.

3. COVER. Let rise 30 to 90 minutes, depending on warmth of kitchen, until crowned about 1” over rim of pan.

4. BAKE in a preheated 350°F oven for 35 to 45 minutes, until golden brown.

5. COOL completely on a rack.

BAKES 1 LOAF

BREAD MACHINE METHOD
Place ingredients into bucket. Program for basic or white bread, 1 1/2-lb. loaf, light crust; Press start. After 10 minutes of kneading, add additional water or flour as necessary to produce a smooth, soft dough. Allow machine to complete its cycle. Makes one 1 1/2-lb. to 2-lb. loaf.

COMPLIMENTS OF
The King Arthur Flour Kitchen

INGREDIENTS: BREAD MIX: King Arthur Unbleached Flour (wheat flour, malted barley flour), Apples, Cane Sugar, Nonfat Milk, Potato Flour, Sea Salt, Cinnamon. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Milk, Wheat.

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We’re committed to using the power of business as a force for social and environmental good.

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