

Homemade Wonder Bread

INGREDIENTS

- 2 ½ teaspoons active dry yeast
- ¼ cup warm water (110 degrees F)
- 1 tablespoon white sugar
- 4 cups all-purpose flour
- ¼ cup instant potato flakes
- ¼ cup powdered milk
- 2 teaspoons salt
- ¼ cup white sugar
- 2 tablespoons butter or 2 tablespoons margarine
- 1 cup warm water



DIRECTIONS

- Whisk together the yeast, 1/4 cup warm water and sugar.
- Allow to sit for 15 minutes.
- Add ingredients in the order suggested by your manufacturer, including the yeast mixture.
- Select the basic and light crust setting.
- A white bread recipe without a strong yeast flavor.
- Proofing the yeast first eliminates some of the yeast taste from the final product.
- Makes 2 lb loaf.