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Subject: Bread

Hey lab...

Here are the recipes I promised. I can tell you that the potato bread is outstanding.. I have never tried the egg bread recipe so not sure on that one. These are both for large loaves...if you have a smaller machine let me know and i can modify them. Hope you enjoy!

Egg Bread

3/4 C Water
3 C Flour
2 Tbsp Sugar
1 1/2 Tsp Salt
1/4 C Butter or margarine
2 Eggs
1 Egg yolk (i am not sure what you should do with the white!!) lol
3/4 tsp Poppy seeds

Either:

1 1/4 tsp fast rise yeast or
2 1/4 active dry yeast

Put the ingredients in your machine according to machine instructions.

Potato Bread

1 1/4 C Water
2 T margarine or butter, softened
3 1/4 C flour
1/2 C dry mashed potato mix
1 tsp sugar
1 1/2 tsp salt
2 3/4 tsp active dry yeast, regardless of type

Hope you enjoy...and you dont even need to turn on your oven...ROFL