

# Classic White Bread

- 1 Cup Warm Milk
- 1 Cup Warm Water
- 4 TBSP Softened Butter
- 1/4 Cup Sugar
- 2 TSP Salt
- 1 1/2 TBSP Instant Yeast
- 4 1/2 Cups Flour



## Recipe Instructions

1. In your, Bosch Mixer using the dough hook and dough hook extender, combine warm milk, warm water, softened butter, sugar, salt, instant yeast, and flour
2. Set aside and let the dough rise
3. Place on a cutting board and split the dough in half
4. Place 1/2 of the dough into a bread pan and let rise for 1 hour
5. Bake at 350 for 30-40 minutes
6. Spread butter on the top of your bread and enjoy!