

Bread Machine Bread Recipes from *Everyday Cooking*

(Cookbook available at EverydayHomemaking.com)

Zojirushi Bread Machine Bread – small loaf

I would guess this could be used in any bread machine. This is for the smaller 1-lb loaf Zo.

2/3 cup warm water (if using ALL whole grain, add about ¼ cup more water)

¼ - 1/3 cup milk (1/4 cup if using AP flour; 1/3 cup if all whole grain)

2 T oil

2 T honey

1 ¼ tsp salt

2 ½ cups flour (I often use 1 ½ cup whole grain, 1 cup AP)

1 tsp yeast

Put ingredients into bread machine pan in that order. Set machine to Basic Bread, Light Crust. Walk away. Enjoy bread in about 3 hours 50 minutes.

Zojirushi Bread Machine Bread – larger loaf

I would guess this could be used in any bread machine. This is for the larger loaf bread machine..

1 ½ cups warm water

1/3 cup milk

2 T oil (or butter)

3 T honey

1 ½ tsp salt

4 cups freshly milled flour (if using AP, use a bit less, maybe 3 ¾ cups)

1 ½ tsp yeast

Optional: 2 tsp dough enhancer

3 T vital wheat gluten

Put ingredients into bread machine pan in that order. Set machine to Whole Wheat or Quick Bread cycle. Or for a lighter crust, use this custom cycle:

Preheat: OFF

Knead: 20 minutes

Rise 1: 1 hour 20 minutes

Rise 2: OFF

Rise 3: OFF

Bake: 50 minutes

(If bread sinks after a pretty rise, it means it has over-risen – next time decrease yeast by ¼ tsp or watch for rise to be 1 inch over the pan.)

Adapted from my friend Denise Fidler, known in earlier days as The Country Baker

See more bread recipes and other family favorites at www.everydayhomemaking.com and in our cookbook!