

Potato Bread (Machine 2# loaf)
(Duane Smith's Favorite!!)

1¼ cups warm water
3 Tablespoons oil
2 tsp. salt
3 Tablespoons sugar
3 Tablespoons dry milk
¼ cup instant potato flakes
2 cups whole white wheat flour
2 cups bread flour
2 tsp. active dry yeast



For best results, start with all ingredients at room temperature and add in order given. Follow your bread machine instructions for a 2 pound loaf of white bread. (I program machine to 'dough' setting. Punch down and form into loaf, place in bread loaf pan. Let rise and bake in a 350° preheated oven for 28-30 minutes.) Spread top with butter while still warm.

Jean Smith
Dakota Family Mill