

[← Back to: Best Breadmaker Bread Lovely White Loaf](#)[Print](#)

## Best Breadmaker Bread Lovely White Loaf



**Recipe by:** NannyFanny



★★★★★ (4)

Saved by 30 cook(s)

Easy

🕒 Ready in **2 hours 10 mins**

**Picture by:** NannyFanny

After trying 101 recipes for a white loaf, i always ended up with a heavy dense loaf, after experimenting for some time i have come up with this light weight yummy loaf, have a go and see what you think.

### Ingredients

Serves: **3**

400g Strong white bread flour  
 1 teaspoon Salt  
 1 Egg (beaten)  
 40g Butter (melted)  
 7 fl oz Milk (warmed)  
 1 fl oz Water  
 1 small tablespoon Sugar  
 1 teaspoon fast acting yeast

### Preparation method

Prep: **10 mins** | Cook: **2 hours**

1. This is how i do my loaf in my Breadmaker... Measure your Milk and Water and warm until its tepid (not hot), add the Teaspoon of fast acting yeast (i use the sachets) and the spoon of sugar (i use caster as its finer) and stir together with a fork, pour this into your breadmakers pan, leave to stand for about 5 minutes or as i do until you have measured your other ingredients out.
2. Measure your Flour and add your salt to it, give it a stir to mix the salt in, tip this on top of your milk mixture in bread pan
3. Measure your Butter and melt just until its runny,i do mine in the microwave for about 30 seconds,( i use either Butter or Clover), tip this on top of your Flour
4. Last of all beat your egg i keep my eggs in the fridge and take it out on the morning to reach room temperature, and now tip this on top of the butter and flour etc.
5.  Ok now your ready to put your bread on to bake, i use the White loaf,Rapid bake, Medium size loaf and Medium crust, mine

**My Review:**



takes 1hr and 50 mins, i have tried the normal (longer)bake and it didn't taste any different, this makes a good size loaf which when cooked and cooled weighs about 1 and a 1/2 lb or about 680g

#### Substitution

Milk.. I use full fat milk if you use semi skimmed add the full 8oz of the semi skimmed and no water is needed. Remember breadmakers differ i have given the baking instructions for my machine, different flours/yeast give different results also the flour and yeast i use is Allinsons in light green packets( Asda sell 3kg bags).

Last updated: 06 Apr 2011