



Amazing Bread

Use this wonderful, tasty bread for all of your traditional bread needs!

Ingredients

- 1 bag (3½ cups) [Pamela's Bread Mix](#)
- 2¼ tsp active dry yeast or 1 yeast packet 7g (packet enclosed in 19oz mix bag)
- 1 egg large + 3 egg whites OR 2 large eggs
- ⅓ cup oil
- warm water (per directions)

Directions

In a Bread Machine

Setting suggestion – Basic White Bread, 2 lb loaf, Medium Crust. Do not use Gluten-Free setting.

In a 2 cup liquid measuring cup, measure 1/3 cup oil, add eggs, then fill with warm water up to 2 cups liquid, plus 2 TBSP additional water. Pour all liquids into bread maker, add bread mix and yeast. Start machine and scrape down sides and corners of pan while dough is mixing. After baking, remove from pan and let cool before removing paddle and slicing. High Altitude: Use 2 cups total liquid.

Oven Baking

Use a HEAVY DUTY STAND MIXER with whisk attachment. Do not use bread hooks. In a 2 cup liquid measuring cup, measure 1/3 cup oil, add eggs, then fill with warm water for a total of 2 cups, plus 2 TBSP additional water. Add to dry mix and yeast, then beat for 3 minutes on med/high.

Pour into lightly greased 8"x 4" bread pan, and smooth the top of the dough with a spatula. Let dough rest for 60 to 90 minutes in a warm, draft-free spot. If your kitchen is cold, you can turn on your oven for a minute or two at a low temperature and then turn it off and place the loaf pan in the oven (then be sure to take it out when you preheat the oven for baking).

After 60–90 minutes, the dough should rise but if not, it will rise when baking. Preheat oven to 350°. Bake for 60 to 70 minutes. Let sit for 10 minutes then carefully remove from pan and cool on a rack. Though tempting to eat the bread hot out of the oven, we recommend letting it cool before slicing.

ROLLS: Fill lightly greased muffin tins 1/2 full of dough. Let rest for one hour and bake at 350° for 25–30 minutes.

Variations -- add the following to the Pamela's Amazing Bread Recipe above:

- WHOLE WHEAT: 2 TBSP Molasses.
- THREE SEED BREAD: 2 TBSP sesame seeds, 2 TBSP sunflower seeds, and 1 TBSP

- poppy seeds.
- CHEESE BREAD: 2 cups fine-shredded cheese and 2 TBSP melted butter (optional: 1/4 cup chopped green onions or jalapeno peppers).
- HERB BREAD: 2 tsp Italian herbs, and 1/2 tsp onion powder.

CINNAMON BREAD: Use OVEN BAKING recipe only. In a separate bowl, combine 2 tsp cinnamon and 1/4 cup sugar. Fold cinnamon mixture into dough approximately three times to create cinnamon swirls. Let rest in pan for one hour and bake.

CROUTONS: Cut slices of bread into small squares and bake on a cookie sheet for two hours in 200° oven. Cut larger, thinner pieces to make toasts for appetizers.

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