



# Bread (made with Baking & Pancake Mix)

This bread makes fantastic grilled sandwiches, cinnamon toast, and french toast. For extra flavor, add sesame seeds. This is a recipe we developed before we created our [Bread Mix](#).

## Ingredients

- 2 eggs, beaten
- 4 tbsp butter
- 1 cup warm water, approximately
- 1 package instant yeast (2¼ tsp)
- 3¼ cups [Pamela's Baking & Pancake Mix](#)
- ¼ cup sugar
- ¼ tsp salt

## Directions

Crack eggs in a measuring cup and beat with a fork. Melt butter, cool slightly and add to eggs, then add warm water for a total of 1½ cups liquid.

Place all dry ingredients, including yeast, in a mixing bowl. Add warm butter/egg/water mixture. Beat on high speed for 3 minutes.

Pour into greased loaf pan no more than ½ to ⅔ full and use remaining dough in a small loaf pan, or make one large loaf and pour remaining dough into a greased muffin tin (each cup ½ full) for rolls. Cover with lightly oiled plastic wrap and place in a warm area to rise until doubled, about 1 hour (less for rolls), or until dough has risen to the lip of pan.

Take off the plastic wrap and bake in a preheated 375° oven 35 minutes for large loaf; 25–30 minutes for small loaf; and 15–20 minutes for rolls. I find it much easier to slice the bread after freezing it.

For extra flavor, I like to sprinkle sesame seeds in the greased bread pans before putting in the dough.

For a nice variation, add ¼ cup sunflower seeds or a tablespoon of sesame seeds or poppy seeds (or a combination) to the dough when mixing.

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