



# Green Onion Bread

Delicious fresh or toasted. Made with our [Bread Mix](#).

## Ingredients

- 3½ cups [Pamela's Bread Mix](#) (525 gr. Or 19 oz bag)
- 1¼ cups warm water (100° max.)
- 2¼ tsp yeast (1 packet)
- 2 eggs, large
- ¼ cup oil
- 2 TBSP melted butter
- 1 bunch green onions, chopped (about ¾ to 1 cup)

## Directions

Add yeast to warm water and let proof for a minute or two. Place the Bread Mix in the bowl of a stand mixer. Mix together eggs, oil and butter. Add yeast and water, as well as the egg mixture, and green onions to bowl and beat on medium/high for about three minutes.

Pour into well sprayed, 9 x 5-inch bread pan prepped with a [parchment collar](#). Smooth top with oiled fingers, cut a couple of shallow slits on top with a sharp knife, cover with plastic wrap, and let dough rest/rise in a warm, draft-free spot for 60 minutes or until doubled in size.

Pre-heat oven to 350°, rack in top third of the oven. Bake for 65 to 70 minutes, until nicely browned on top and the sides of the loaf are pulling away from the pan. Let sit for 10 minutes then carefully remove from pan, remove collar, and cool completely on a wire rack.

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