

Honey White Bread



- 1 package Yumree Yumree Breads mix
- 1 package yeast – included in Yumree Yumree Breads mix
- 2 eggs, beaten
- 1 1/4 cups milk or rice milk
- 1/4 cup honey
- 4 tablespoons butter or 1/4 cup extra light olive oil

In a large mixing bowl, combine Yumree Yumree Breads mix and yeast. Mix well.

In a small saucepan, combine eggs, milk, honey, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Evenly divide batter between two greased 7 x 3 1/2 inch non-stick loaf pans. Smooth top of batter gently with a silicone spatula. Cover with a greased sheet of plastic wrap and allow batter to rise in a warm place until level with top of pan. Use the [Quick Rise Method](#).

Bake at 375 degrees for 30 to 35 minutes, or until bread sounds hollow when tapped. Cool on a wire rack for 3 minutes. Remove from pans. Lay bread on its side for 15 minutes. Flip to opposite side of loaf to continue cooling.

Cook's Note: *Electric mixer required.* To make dinner rolls, spoon batter into greased muffin cups and smooth tops. Bake for 17 minutes. For one loaf, use a greased 9 x 5 inch non-stick loaf pan. Bake for 35 minutes.