

Rosemary-Herb Bread

Source: Heather Hayden

Ingredients

Two-Loaf Machine	One-Loaf Machine
2/3 c milk	1/3 c milk
3 tbsp butter	1.5 tbsp butter
2 eggs	1 egg
3 c bread flour	1.5 c bread flour
1.5 tsp salt	.75 tsp salt
2.5 tbsp sugar	1 tbsp + .75 tsp sugar
4 tsp chopped fresh rosemary <i>(dried works as well; decrease amount to 1 tsp)*</i>	2 - 2.5 tsp chopped fresh rosemary <i>(dried works as well; decrease amount to .5 tsp)*</i>
1 tsp dried thyme <i>(fresh works as well, just adjust amount)</i>	.5 tsp dried thyme <i>(fresh works as well, just adjust amount)</i>
1 tsp dried marjoram <i>(oregano also works if no marjoram available)</i>	.5 tsp dried marjoram <i>(oregano also works if no marjoram available)</i>
2 tsp yeast <i>(a little more if you want extra rising)</i>	~1 tsp yeast <i>(a little more if you want extra rising)</i>

Directions

Use basic white bread dough setting on bread machine.

Separate into two well-buttered loaf pans. Allow to rise until about doubled in size.

Bake at 350°F for ~15-20 minutes until golden brown and hollow-sounding when knocked.

*"not enough rosemary" according to Thomas...might need to increase amount for two-loaf batch?

Note: Increased to ~5+ tsp fresh rosemary--seems to be about the right amount now.