



Bread Machine Mixes for the Trail

White Bread

Place the following ingredients in a jar in the order given:

- 423g (3 cups) all-purpose flour
- 2 tsp sugar
- 1¼ tsp salt
- 3 tbsp non-fat dry milk
- 1 tsp yeast in a separate small container

When ready to make the bread, add the following ingredients to the bread maker pan in the order given:

- 1 cup + 2 tbsp water
 - 2 tbsp + 1 tsp butter at room temperature and cut into small pieces
- Remove the yeast packet from the jar and set aside; add the contents of the jar to the pan. Make a well in the top of the dry ingredients and pour the yeast into it.

Select the White Bread program and the desired crust color on your machine and press start. When the bread is baked, remove from the pan onto a wire rack to cool.

Chili Cheddar Bread

Place the following ingredients in a jar in the order given:

- ¾ cup freeze dried grated cheddar cheese
- 3 tbsp freeze dried green chilies, crushed
- 432g (3 cups) all-purpose flour
- 2 tsp sugar
- ¾ tsp salt
- 3 tbsp freeze dried buttermilk powder
- 1 tsp yeast in a separate small container

When ready to make the bread, add the following ingredients to the bread maker pan in the order given:

- 1¼ cup water
 - 2 tbsp + 1 tsp butter at room temperature and cut into small pieces
- Remove the yeast packet from the jar and set aside; add the contents of the jar to the pan. Make a well in the top of the dry ingredients and pour the yeast into it.

Select the White Bread program and the desired crust color on your machine and press start. When the bread is baked, remove from the pan onto a wire rack to cool.

Note: If you do not have the freeze dried ingredients, you can use fresh and add them to the pan when ready to mix up and bake. Do not place any fresh ingredients like cheese



or chilies in the jar for storage. For the chili you can substitute 1 seeded and chopped jalapeno.

Cinnamon Raisin Bread

Place the following ingredients in a jar in the order given:

- 504g (3½ cups) all-purpose flour
- 2 tbsp egg powder
- 1 tsp salt
- 1 tbsp sugar
- 2 tsp yeast in a separate small container

In a 4 oz portion cup with a lid combine 3 tbsp sugar and 2 tsp cinnamon and place in the jar.

Place ¾ cup raisins in a snack baggie and place in the jar.

When ready to make the bread, add the following ingredients to the bread maker pan in the order given:

- 1 cup + 2 tbsp whole milk at room temperature
- 2 tbsp butter, melted or very soft

Remove the yeast packet and the cinnamon packet and raisins from the jar and set aside; add the remaining contents of the jar to the pan. Make a well in the top of the dry ingredients and pour the yeast into it.

Select the White Bread program and the desired crust color on your machine and press start. When the program has reached the point just before the final rise (for some machines you can remove the paddle at this point), pause the machine and remove the dough (and the paddle). Roll out into a rectangle about ¼-inch thick and 6 inches wide. Scatter the cinnamon/sugar mixture over the dough and spread the raisins evenly. Roll up as tightly as possible and tuck the ends under. Place the dough back in the machine pan and continue the program. When the bread is baked, remove from the pan onto a wire rack to cool.