Honey White Bread

1. In a cereal bowl, dissolve:

1 ½ teaspoons yeast

½ cup + 2 tablespoons warm water

3 tablespoons honey

1. In KitchenAid bowl (with wire whisk), measure:

3 tablespoons melted butter

2 tablespoons egg

1 teaspoon salt

1. Add dissolved yeast and mix until smooth
2. Add and beat on medium for 2 minutes:

1 cup flour

1. Change to the dough hook
2. Continue to add flour (approx. 2 more cups) until the dough comes off the side of the bowl and is no longer sticky
3. Knead with the dough hook until smooth and elastic (about 4 minutes)
4. Divide dough into 2 and shape into loaves
5. Place in greased loaf pans, cover with plastic wrap, label, and refrigerate