Honey White Bread

1 1/3 Cup skim milk

2 tablespoons Olive Oil

3 Tablespoons honey

3 ¾ Bread flour

1 Tablespoon Vital Wheat Gluten – Optional

1 ½ Teaspoon salt

1 packet instant yeast – (2 ¼ teaspoons)

Mix all ingredients together. Kneed for about 15 minutes, until smooth & elastic. Put in greased bowl, cover, let rise until doubles. Punch down, form into loaf, put in greased loaf pan, let rise for ½ hour. Bake in 350 degree oven until done, about 35 minutes.