

BATTER BREAD

MIX AND SET ASIDE 2 T SUGAR, 1 PKG YEAST AND 3/4 CUP WARM WATER.

MIX TOGETHER 1 EGG, 1 T WATER, 2 1/4 CUP FLOUR, 1 TSP SALT, 1/4 CUP DRY MILK, AND 1/4 CUP MELTED OLEO.

MIX THE INGREDIENTS. THEN DO THE 1ST 3 INGREDIENTS LISTED ABOVE. MIX ALL TOGETHER AND SPREAD IN A WELL-GREASED 9 X 9 INCH PAN. LET RISE UNTIL DOUBLES (ABOUT 30 MINUTES). BAKE AT 400 DEGREES UNTIL A BROWN COLOR. THIS TAKES ABOUT 25 MINUTES. BRUSH WITH BUTTER AND CUT INTO SQUARES.

YOU MAY USE A BIT LESS FLOUR AND ADD 1/2 CUP OATMEAL INSTEAD OF FLOUR IF YOU CHOOSE.