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## Sweet Orange Bread

### INGREDIENTS

1-POUND LOAF

1 1/2-POUND LOAF

(8 slices)

(12 slices)

Water (70 to 80°F)

1/4 cup plus

1/2 cup plus

2 tablespoons

1 tablespoon

Large eggs

1

1 1/2

Frozen orange juice concentrate,

2 tablespoons

3 tablespoons

thawed

Butter or margarine

1 tablespoon

1 1/2 tablespoons

Salt

3/4 teaspoon

1 teaspoon

Bread flour

2 cups

3 cups

Sugar

3 tablespoons

1/4 cup

Nonfat dry milk

4 teaspoons

2 tablespoons

FLEISCHMANN'S Bread Machine Yeast

1 1/2 teaspoons

2 teaspoons

Measure all ingredients into bread machine pan in the order suggested by manufacturer, adding orange juice concentrate with liquid. Process on basic/white bread cycle; use medium/normal or light crust color setting, as desired. Do not use delayed-bake feature. Remove bread from pan; cool on wire rack.

### Nutrition Information

Nutrition information per serving (1/12 of 1 1/2-lb. recipe): calories 173; total fat 3 g; saturated fat 1 g; cholesterol 31 mg; sodium 223 mg; total carbohydrate 31 g; dietary fiber 1 g; protein 6 g.

### Checking Dough Consistency:

Check dough after 5 minutes of mixing; it should form a soft, smooth ball around the blade. If dough is too stiff or dry, add additional liquid, 1 teaspoon at a time, until dough is of the right consistency. If dough is too soft or sticky, add additional bread flour, 1 teaspoon at a time.

### Measuring Ingredients (Sweet Orange Bread):

To measure liquid, pour into transparent liquid-ingredient measuring cup; read measurement at eye level.