

Canape Bread (for Pampered Chef/Valtrompia bread tubes)

1/3 cup 110°F water
1 teaspoon sugar
1 package (2 1/4 teaspoons) dry yeast
1 cup milk
2 tablespoons butter
1 1/4 teaspoons salt
3.5-4 cups flour

Dissolve sugar and yeast in warm water in measuring cup.

Heat milk and butter to 110°F. In the bowl of a stand mixer, combine milk mixture and yeast mixture. Stir in 2 cups of flour and beat on medium speed for 2 minutes.

Stir in enough of remaining flour to make a soft, but kneadable dough. Turn out onto floured surface and knead for 3-5 minutes to make a smooth and elastic dough. Place dough in bowl, cover with wet tea towel, and let rise 1 hour.

Once dough is risen, heat oven to 400°F, place oven racks in lower third of oven, and spray bread tubes and lids with nonstick cooking spray.

Turn dough out onto lightly floured surface and divide in half. Roll each half into a log shape, and place dough into greased tubes. Top with lids and place in preheated oven.

Bake 60-70 minutes (the bread should be lightly browned on the top). Remove ends from tubes and shake tubes to remove bread. Cool on wire rack.

Use or freeze within two days.

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