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Machine ...Crust For The Bread Machine Recipe
Adapted From The Bread Lover's Bread Machine
Cookbook By Beth Hensperger. Crust Ingredients 1-1/2
Cups Water 1/4 Vegetable Oil 2 T Olive Oil 3-1/2 C
Unbleached All-purpose Flour 1/2 Cup Yellow Corn Me
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Machine)P.O. Box 737 • Milwaukee, WI 53201
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Granulated Sugar 2 Tablespoons Butter Or Shortening
1 Teaspoon Salt 3 Cups Bread Flour 1 ½ Teaspoons
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Baking Powder 60 Teaspoons = \$2.04 1/4 Teaspoon

Salt 122 Teaspoons = \$2.34 3/4 Cup Sour Cream 2

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