**Yeast Bread Dough**

**Ingredients:**

* ¾ cup milk, room temp
* 1 tsp active dry yeast
* 1 Tbsp butter or margarine
* 2 tsp honey
* ½ tsp salt
* 2 cups AP flour (approximately)

**Directions:**

1. In medium bowl, mix milk and yeast.
2. Add butter, honey, and salt. Stir well.
3. Add 1 cup of flour and mix thoroughly.
4. Slowly add in remaining flour. **NOTE:** only add enough flour so the dough is no longer sticking to the bottom of the bowl. **TOO MUCH** flour will make your dough fall apart!
5. Turn the dough out onto lightly floured surface and knead for 4 minutes until smooth and elastic. **NOTE:** if you poke your finger slightly into the dough ball, it should spring back almost completely.
6. Place dough into medium greased bowl. Turn dough over in bowl so that the ball of dough is lightly greased.
7. Cover with plastic wrap and label and store in the fridge overnight.