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Bread (Video - By Bread Machine) 1 $\frac{1}{4}$ Cups Milk 2 Tablespoons Granulated Sugar 2 Tablespoons Butter Or Shortening 1 Teaspoon Salt 3 Cups Bread Flour 1 $\frac{1}{2}$ Teaspoons Bread Mach Feb 1th, 2024.

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