

Amish Potato Flake Sourdough Bread (Bread Machine Recipe)

Ingredients:

- ¼ cup Amish Potato Flake Sourdough Starter
- ½ cup water
- 2 tablespoons oil (any kind)
- 2 tablespoons sugar
- ½ teaspoon salt
- 1 teaspoon active dry yeast
- 1½ cups bread flour

Instructions:

1. Add ingredients to your bread machine in the order listed.
2. Lightly **oil the kneading paddle** before adding the ingredients to prevent sticking.
3. Select the **Basic (Menu 1)** setting, **Light Crust**, and **1 lb loaf size**.
4. Press start and let the machine handle the rest!
5. When baking is complete, remove the loaf from the pan and cool on a wire rack before slicing.

Tip: This simple recipe creates a soft, slightly sweet loaf with that classic **Amish Potato Flake flavor** — perfect for toast, sandwiches, or sharing with friends.