

Sour Cream Chive Bread

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2/3 cup whole milk (70 to 80 degrees)
1/4 cup water (70 to 80 degrees)
1/4 cup sour cream
2 tablespoons butter
1 1/2 teaspoons sugar
1 1/2 teaspoons salt
3 cups bread flour
1/8 teaspoon baking soda
1/4 cup minced chives
2 1/4 teaspoons active dry yeast

Preparation Time: 10 minutes

Bake Time: 3 hours

In a bread machine, place all of the ingredients in the order suggested by the manufacturer.

Select a basic bread setting.

Choose the crust color and loaf size, if available.

Bake according to the bread machine directions (check the dough after 5 minutes of mixing. Add one to two tablespoons of water or flour, if needed).

Per Serving (excluding unknown items): 1861 Calories; 42g Fat (20.7% calories from fat); 55g Protein; 310g Carbohydrate; 4g Dietary Fiber; 88mg Cholesterol; 3626mg Sodium. Exchanges: 20 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 7 Fat; 1/2 Other Carbohydrates.