Pan fácil (Easy Yeast Bread)

T=tablespoon t=teaspoon, C= cup

Ingredients:	**Procedure:**
3 ¾ C whole wheat flour 1 package dry yeast (2 ¼ t) ½ t dried dillweed, or sage, basil rosemary or other herb spice you like, or a mixture of them. 1 ¼ C milk ¼ C butter 2 t baking powder (optional) 2-4 T brown sugar 1 egg ½ t sea salt	1. **In a large bowl** mix 1 ½ cups of flour, yeast and herbs. In saucepan heat and stir milk, butter, sugar baking power and salt just until warm (~125F) and butter is almost melted. Add this butter mixture to dry mix. Add egg. 2. Beat on low to medium for 30 seconds. (I do this by hand). 3. Beat on high for 3minutes, (could do by hand with and egg beater utensil). 4. Cover dough with towel for 1 hour. 5. Preheat over to 375F, 6. Divide dough in half. Cover; let rest 10 minutes. Shape into rolls, rosettes, loaves, or whatever. 7. Bake for 15-25 min., depending on size of each roll, until golden brown and bread sounds hollow when you tap tops for loaves. Remove from pans. Cool on wire rack.

Variations: sprinkle parmesan cheese or sesame seeds on top before baking.
May add raisins and nuts to mixture instead of herbs.