French Honey Bread

¾ cup of water

1 Tablespoon of olive oil

1 Tablespoon of honey

1 teaspoon of salt

1 teaspoon of sugar

2 cups of white flour (I prefer regular flour over bread flour, as it makes a more dense bread)

2 teaspoon of regular yeast. (not bread machine yeast)

1. Add all ingredients to the bread maker pan, in the order shown.
2. Bake at medium-loaf setting (1.5 lbs.) for three hours.

(Note: there is usually a five-minute difference between small, medium and large—or 1, 1.5 & 2 lbs—loaves. If your bread machine doesn’t do medium loaves, use the large-load setting. Then, set a timer and remove the bread 5 minutes earlier than the machine indicates.)