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Salt 2 Cups Water 2 Tablespoons Cooking Oil 3 Eggs Oven 400° 2 Loaves In Large  
Mixer Bowl, Combine 3 Cups Flour, Yeast, Wheat Germ, Potato Flakes, Dry Milk  
Solids, Sugar And Salt; Mix Well. Add Warm Water (120° To 130°F.), Oil And Eggs.  
Blend At Low Speed May 3th, 2024.

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