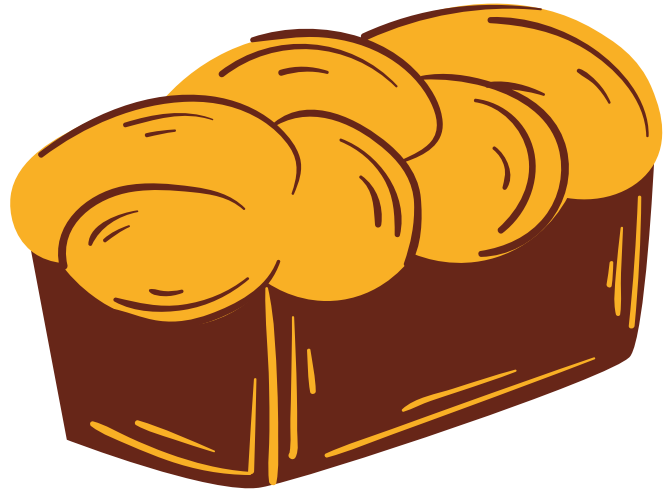


Bread in a Bag

You will need:

- 3 cups of all purpose flour
- 3 tbsp white sugar
- 2 and 1/4 tsp of rapid rise yeast
- 1 cup warm water
- 3 tbsp olive oil or vegetable oil
- 1 and 1/2 tsp salt
- 1 large loaf pan or 2 mini loaf pans



Steps:

1. Gather all ingredients
2. Wash hands
3. In a resealable plastic bag place 1 cup of the flour, the sugar and the yeast and add in warm water.
4. Squeeze air out of the bag and seal.
5. Squish with your hands until well mixed together. Let it rest for 10 minutes at room temperature. Bubbles will form.
6. Open bag and put in 1 cup of the flour, the oil and the salt.
7. Seal bag again and squish until well blended.
8. Add last cup of flour and continue mixing in the same manner until well blended.
9. Remove dough from bag and put onto a lightly floured surface. Knead for 5-10 minutes or until smooth.
10. Divide dough in half and place each half into a greased mini loaf pan. Or make one large loaf.
11. Cover with a towel and allow to rise for about 30 minutes.
12. Bake in a 375 degree oven for 25-30 minutes or until bread is golden brown.
13. Let cool and enjoy!

