

BREAD IN A BAG

INGREDIENTS/SUPPLIES

- 1 gallon sized resealable plastic bag
- 3 cups flour
- 1/4 cup sugar
- 1 packet yeast (rapid rise or regular)
- 1 cup warm water
- 1/4 cup butter, melted
- 1 teaspoon salt

DIRECTIONS

1. Combine 1 cup flour, sugar, and yeast packet in a bowl. Pour into a resealable (Ziplock style) bag.
2. Add warm water. Seal bag, pressing out air.
3. Begin shaking and mixing the bag by hand
4. Set bag to rest for 10 minutes (proofing)
5. In a bowl, combine 1 cup of flour with salt. Pour into bag along with melted butter.
6. Seal bag again, pressing out air. Shake and mix again.
7. Open bag and add in last cup of flour.
8. Seal bag, and mix for final time.
9. Pull out dough and place on a floured surface.
10. With floured hands, knead dough for 5-10 minutes
11. Place dough in a greased loaf pan.
12. Lay towel over the loaf pan and set it in a warm spot in your house. Allow the dough 30-45 minutes to rise
13. Bake at 375 for 25 minutes

