

# Bread in a Bag

## Ingredients

- 3 cups of unbleached white flour
- 1/4 cup white sugar
- 2 1/2 teaspoons rapid rise yeast
- 1 teaspoon salt
- 3 Tablespoons oil
- 1 cup warm water (110° F to 115° F)

Prep Time: 50 min. Cook Time: 25 min.  
Total Time: 1hr. 15 min.

## Instructions

1. In a gallon sized ziplock bag add: 1 cup of flour, sugar, yeast, and warm water.
2. Seal the bag, letting air out.
3. Squeeze the bag, mixing well together. If you do not have ziplock bag, mix ingredients in a bowl.
4. Let the bag rest for 10 minutes, so the yeast can begin to work
5. Open bag, and add another cup of flour, the oil and the salt
6. Close bag and repeat scrunching and mixing
7. Finally open bag and add the final cup of flour, mix
8. Turn dough onto a lightly floured surface, and knead for 5 minutes until smooth.
9. Divide dough into two portions, place into oiled loaf pans.
10. Cover with kitchen towel and let rise in a warm draft-free place until double in size for an hour
11. Bake for 25 minutes, in preheated 375 degree oven, or until golden brown



23  
Clara