



BREAD IN A BAG

INGREDIENTS

RESEALABLE BAG (GALLON): 1

FLOUR: 3 CUPS

SUGAR: 1/4 CUP

YEAST: 1 PACKET

WARM WATER: 1 CUP

BUTTER: 1/4 CUP (melted)

SALT: 1 TEASPOON



INSTRUCTIONS



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