

## BREAD IN A BAG

## **INGREDIENTS**



FLOUR: 3 CUPS

SUGAR: 1/4 CUP

YEAST: 1 PACKET

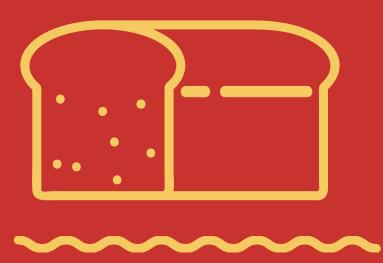
WARM WATER: 1 CUP

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.