

Cooking-Bread in a Bag

Ingredients

- 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 (this can be to taste)**

- Combine 1 cup flour, sugar, and yeast packet in a bowl. Pour into a resealable (Ziplock style) bag.
- Add warm water. Seal bag, Pressing out air.
- Begin shaking and mixing the bag by hand
- Set bag to rest for 10 minutes (proofing)



- In a bowl, combine 1 cup of flour with salt. Pour into bag along with melted butter.
- Seal bag again, pressing out air. Shake and mix again.
- Open bag and add in last cup of flour.
- Seal bag, and mix for final time.



- Pull out dough and place on a floured surface.
- With floured hands, knead dough for 5-10 minutes



- Place dough in a greased loaf pan.
- Lay towel over the loaf pan and set it in a warm spot in your house. Allow the dough 30-45 minutes to rise
- Bake at 375 for 25 minutes

