

Bread in a Bag

YOU WILL NEED:

- 3 cups plain flour, divided
- 3 tablespoons granulated sugar
- 1 .25oz packet rapid rise yeast
- 1 1/2 teaspoons salt
- 1 cup of warm water
- 3 tablespoons olive oil

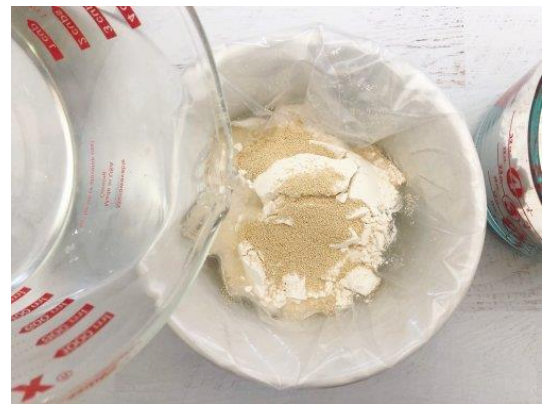


HOW TO MAKE BREAD IN A BAG

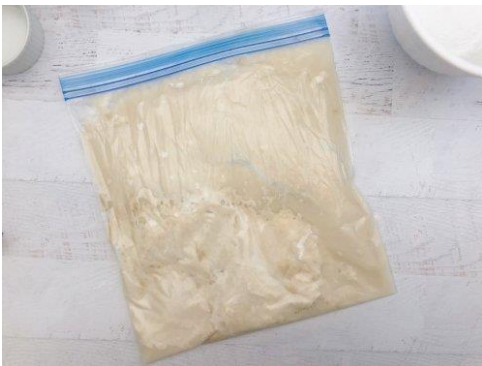


1. Before you start, open up your zip-top bag and place it in a large bowl.

2. Scoop 1 cup flour into a large zip-top bag, with 3 tablespoons sugar, 1 .25oz packet of rapid rise yeast, and 1 cup of warm water.



3. Let the air out of the bag, then seal the bag closed and mix from the outside of the bag with your hands. Let the mixture sit for 10-15 minutes.



4. Now open the bag and add 1 cup of flour, 1 1/2 teaspoons of salt, and 3 tablespoons of olive oil. Seal the bag and mix again.

5. Add 1 more cup of flour, seal, and mix again.

6. Remove the dough and knead for 10 minutes on a piece of floured parchment paper to prevent the dough from sticking to the surface.

7. Cover with a warm damp hand towel for 30 minutes.

8. Place in a greased bread pan and bake for 25 minutes at 375 degrees.



9. Now you can use your homemade butter on your fresh bread.

