

Bread in a Bag

2 cups all purpose flour                       1 cup hot water

1 package yeast                                   (125-130 degrees)

3 tablespoons sugar                             3 tablespoons vegetable oil

3 tablespoons nonfat                            1 cup whole wheat flour

   dry milk                                            1 1 gallon freezer bag with a

1 teaspoon salt                                        zipper lock

1. Combine 1 cup all purpose flour, undissolved yeast, sugar, dry milk, and salt in a freezer bag.  Squeeze air out of bag.
2. Shake and work bag with fingers  to blend ingredients.
3. Add hot water and oil to dry ingredients.  Reseal bag, and work again with fingers.
4. Add whole wheat flour.  Reseal bag and mix thoroughly.
5. Gradually add enough remaining all purpose flour to make a stiff dough that pulls away from the bag.
6. On a floured surface, knead dough 2-4 minutes  until smooth and elastic.
7. Cover dough, let rest 10 minutes.  Roll dough to 12x7" rectangle.
8. Roll up from narrow end.
9. Pinch ends and edges to seal.
10. Place in greased loaf pan, cover.
11. Place shallow pan on counter filled with boiling water.
12. Place a baking sheet on top, place covered loaf pan on top of baking sheet.
13. Let rise 20 minutes or until double in size.
14. Bake at 375 for 25 minutes or until done.

Recipe found at www.superexhausted.com/bread-in-a-bag