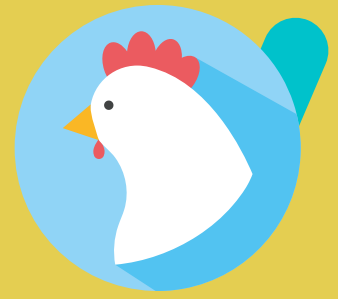




# RECIPE



## THE LITTLE RED HEN'S BREAD IN A BAG

### INGREDIENTS

- 3 C. all purpose flour, divided
- 1/4 C. white sugar
- 1 package yeast
- 1 C. warm water (105 degrees)
- 3 T. oil
- 1 1/2 t. salt

### PROCEDURE

1. Add 1 cup of the flour, all of the sugar and yeast, and the warm water to your plastic bag.
2. Squish to combine. Let all of the air out of the bag and let it rest for 10 minutes.
3. The dough should be bubbly. Open the bag and add 1 more cup of flour and the oil and salt.
4. Seal bag and squish until well blended.
5. Add the last cup of flour, seal the bag, and squish it up again.
6. Dip your hands in flour and sprinkle a little on your table. Remove the dough and knead it for 5-10 minutes on the floured table.
7. Grease two mini loaf pans.
8. Divide dough in half and place in pans.
9. Cover with a towel and allow to rise for 30 minutes.
10. Preheat oven to 375.
11. Bake for 25-30 minutes until golden brown.

### NUMBER OF SERVINGS

12 slices of bread

### TIME TO PREPARE

20 min. plus  
30 min. rise time

### TIME TO COOK

30 min.

### TOOLS NEEDED

one large zip-top bag  
two mini loaf pans

