

Bread in a Bag

2 cups flour all purpose flour

1 cup flour whole wheat

3 tablespoons powdered milk

3 tablespoons sugar or 1-2 tablespoons of honey

1 teaspoon salt

1 tablespoon yeast (rapid-rise)

3 tablespoons vegetable oil

1 cup water (warm 120-130 degrees)

Flour (extra as needed, for kneading)

Instructions:

1. Combine flour, whole wheat flour, yeast, sugar, salt and powdered milk in a one gallon resealable freezer bag. Squeeze upper part of bag to force out air and seal bag. Shake and work bag with fingers to blend ingredients.
 2. Add oil and warm water to dry ingredients. Reseal bag. Mix by working bag with fingers until dough is completely mixed and pulls away from bag.
 3. On a floured surface, knead dough 5 minutes or until smooth and elastic, adding flour as needed. Put dough back into bag and let it rest 10 minutes.
 4. Shape dough on greased baking or put into a 4 inch x 8 inch greased loaf pan. Cover with a clean cloth or plastic wrap and let rise until doubled in bulk. Preheat oven to 350 degrees and bake for about 30 minutes or until golden brown. *
 5. Remove from pan and cool on a wire rack or clean dish towel.
Makes twelve servings.
- * You can divide and put in to smaller loaf pans.