

Bread In A Bag

AUG 18, 2017



Yes, you can make bread in a bag and yes, it is delicious.



YIELDS: 2	PREP TIME: 0 HOURS 20 MINS	TOTAL TIME: 1 HOUR 20 MINS
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INGREDIENTS

Cooking spray, for mini loaf pans

- 3 Cups all purpose flour, divided
- 3 Tbsp white sugar
- 1 (.25) package rapid rise yeast (2 1/4 tsp)
- 1 cup warm water
- 3 Tbsp Olive oil or vegetable oil
- 1 1/2 tsp salt

DIRECTIONS

- 1 | Preheat oven to 180 ° C and spray mini loaf pans with cooking spray. In a resealable plastic bag, place 1 cup flour, sugar, and yeast and add warm water.
- 2 | Seal bag and squish together with your hands to mix. Let rest 10 minutes at room temperature. (Yeast should activate.) Add 1 cup flour, oil, and salt to the bag, then seal and squish together.
- 3 | Add remaining cup of flour and mix until combined. Remove from bag and knead 5 minutes until smooth. Halve dough and place in two loaf pans. Cover with a kitchen towel and let rise 30 minutes.
- 4 | Brush top of bread with olive oil or melted butter and bake until golden, about 30 minutes.