Bread In a Bag

**Supplies for each participant:**

* 1 gallon size zip top freezer bag
* Greased 8 ½ x 4 ½ x 2 ½ Loaf pan
* 3 cups of all-purpose flour
* 1 pkg. active dry yeast
* 1 ¼ cup warm water
* 2 T honey and 2 T nonfat dry milk
* 1 T vegetable oil
* 1 ½ t. salt

**Steps for baking bread**

1. Combine in a one-gallon size zip top freezer bag:
   * ½ cup all-purpose flour
   * 1 pkg. yeast
   * ½ cup warm water
   * 1 T. honey

Squeeze upper part of bag to force out air. Close top of bag tightly. Rest bag on table and mix by working bag with fingers, about 20 seconds or until all ingredients are completely blended. Let mixture rest in bag for 15 minutes.

1. Open bag and add:
   * ¾ cup warm water
   * 1 T. honey
   * 1 T. vegetable oil
   * 2 T. Dry milk
   * 1 ½ t. salt

Close bag and mix well.

1. Open bag and add:
   * 2 cups of all-purpose flour

Close bag and mix well. Mixture should start pulling away from the sides of the bag.

1. Turn dough into a floured surface. Knead about 5 minutes until dough is smooth and elastic. Add more flour gradually if needed to work dough.
2. ****Flatten dough into a rectangle. Roll the dough into a log. Place dough, seam dough into a GREASED loaf pan.
3. Cover loaf with plastic bag and let rise in a warm place until doubled in size (about 45 minutes).
4. Uncover dough and bake on the lower rack in a 400 degree oven for 35-40 minutes or until deep golden brown. Remove from pan immediately and cool on a wire rack.