**Bread in Bag**

What you will need:

1-gallon size ziplock bag 3 cups (a little more) of flour

¼ cup of sugar 1 packet of yeast (rapid or regular)

 1 pkg is about 2 ¼ teaspoons

1 cup of Warm water ¼ cup melted butter

1 teaspoon (or less) of salt Loaf pan with nonstick spray

Add 1 cup of flour, the sugar and yeast package into ziplock bag. Seal bag and shake mixture. Open and add warm water. Reseal bag pushing all the air out. Shake and using your hands mix ingredients together. When all mixed let bag sit for 10 min. (long enough to brush your teeth, comb your hair, and wash your hands) Reopen bag up and add 1 more cup of flour, the salt and melted butter. Close bag again by pushing all the air out and mix everything together again. Then reopen bag and add last cup of flour, reseal bag for the last time and make sure to mix everything together. When completely mixed dough should be pulling away from inside of bag. Lightly flour an area to knead your dough. Pull dough from bag and kneed it. (kneading is folding the dough with your hands. Lay it out and fold in half and push. Like you do with playdoh) do this for 8 to 10 minutes. (sing a couple of songs). If dough is to sticky add a little flour. Spray your loaf pan. Place dough in pan and place a light towel (dish) over top. Let sit for about 45 min. (This gives you time to let it rise and clean up your mess and clean out your sock drawer) After about 30 minutes have gone by preheat your oven to 375 degrees. When your 45 minutes time is done take towel off dough (it should be puffy) place in oven and bake for about 25 minutes. Bread should be golden brown. Make sure to let bread sit to cool before taking out of pan and slicing.

Make a sandwich or even just spread some butter on it and Enjoy!

Don’t forget to take pictures and send to us!! 😊