

# Bread in a Bag

Directions: With the help of an adult, check off each box and follow the step-by-step instructions below.

## What you'll need:



3 Cups  
All Purpose  
Flour (Divided)



3 Tablespoons  
White Sugar



1.5 Teaspoons  
Salt



3 Tablespoons  
Olive Oil



1 (.25 ounce)  
Package Rapid  
Rise Yeast



1 Cup  
Warm Water



1 Tablespoon  
Melted Butter

+ 1 Gallon Size Ziplock Bag

## What you'll do:

1. In a gallon size Ziplock bag place sugar, yeast, warm water, and 1 cup of flour. (Water should be 105-110°F.)
2. Squeeze all of the air out of the bag and seal it.
3. Squish the bag with your hands until the contents are mixed well.
4. Let it rest for about 10 minutes at room temperature. Bubbles will form.
5. Open the bag and add 1 cup of flour, olive oil, and salt. Reseal the bag and squish again until the contents are blended well.
6. Add the last cup of flour and reseal the bag to mix the contents like you've done previously.
7. Remove the dough from the bag and put it on a lightly floured surface.
8. Knead the dough for 5-10 minutes or until it is smooth.
9. Place the dough in a lightly greased bread pan.
10. Cover with a towel and allow the dough to rise for 30 minutes. This is a great time to preheat your oven to 375°F.
11. Bake the bread for 25-30 minutes or until the bread is golden brown.
12. When the bread is right out of the oven brush it with the tablespoon of melted butter.
13. Enjoy your bread!