

Ingredients

Flour – 3 cups

Sugar – 3 tablespoons

Active dry yeast – 1 ½ teaspoons

Dry milk – 3 tablespoons

Salt – 1 teaspoons

Oil – 3 tablespoons

Items Not Provided

PAM or another oil spray

Warm water – 1 cup

Directions

To a gallon bag, add 1 cup flour, the sugar, the yeast, (**Sugar and Yeast are in Cup # 1**) and one cup of warm water. Seal the bag and squeeze the contents with your hands until well blended.

Let it rest in a warm place for ten minutes or until bubbles appear.

Open the bag and add 1 cup of flour, oil, the dry milk, and salt. (**Milk and Salt are in Cup # 2**, Oil is in Cup #3) Seal the bag and squeeze the contents with your hands until well blended.

Add the last cup of flour, seal, and knead the bag until all the dry ingredients are wet.

Spread the rest of your flour on a clean table, kitchen counter, or large cutting board. Divide the dough between your children (if you have more than one) and invite them to knead it. Ideally, you want to keep them going for 5-10 minutes.

Place your dough in the desired pan (first spray it with PAM or another oil spray) and let it rise for a half hour under a clean towel or plastic wrap.

Bake at 375 F until golden brown: 9×13 loaf one hour; 8×4 loaf – 35 minutes. Four or five loaves in mini loaf pans – 20-25 minutes.