Bread in a Bag or Easy Wheat Bread (makes 2 small loaves)

Mix in heavy duty plastic bag:

- ½ cup all-purpose flour
- 1 pkg. Yeast
- ½ cup warm water
- 1 tablespoon sugar

Work bag with fingers until completely blended.
Close top of bag and let rest 15 minutes.

Add:
- 1 tablespoon sugar
- 2 cups whole wheat flour (or use 1 cup whole wheat and 1 cup bread flour)
- ¾ cup warm water
- 1 tablespoon vegetable oil
- 2 teaspoons salt

Mix well. Slowly add enough all-purpose flour to make a stiff dough, 1-1 ½ cups.
Turn dough out onto floured surface. Knead 5-6 minutes.
Add more flour if too sticky. Divide dough into half.
Cover with plastic bag. Let rest 10 minutes.
Shape and put in 2 greased small bread pans.
Cover again with bag and let rise 45-60 minutes.
Bake 30-35 minutes in 400 degree oven.
Remove from pans; cool on wire rack

provided by:
Ellis County Extension Office
601 Main, ST A
Hays, KS 67601
785-628-9430
http://www.oznet.ksu.edu/ellis/