



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

provided by:

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- 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

