



Wheat Bread in Resealable Bag

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

This is a fun recipe for kids that makes homemade bread without a lot of mess They enjoy mixing in the bag

Ingredients

- - 1 cup all-purpose flour - 1 (.25 ounce) package active dry yeast - 3 tablespoons dry milk powder - 3 tablespoons white sugar - 1 teaspoon salt - 1 cup hot water - 3 tablespoons vegetable oil - 1 cup whole-wheat flour - 1 cup all-purpose flour
- or more if needed

Instructions

1. Grease a bread loaf pan. Mix 1 cup all-purpose flour
2. yeast
3. milk powder
4. sugar
5. and salt together in a large resealable plastic bag. Add hot water and oil; seal bag and squeeze to mix. Add whole-wheat flour; seal and mix. Add 1 cup all-purpose flour; seal and mix. Add small amounts of additional all-purpose flour until dough easily pulls away from sides of bag. Transfer dough to a lightly floured work surface; knead until soft and well combined
6. 4 minutes. Allow to rest for 10 minutes. Roll dough into a large rectangle; roll rectangle into a log. Place log into prepared loaf pan. Cover and let rise until doubled in size
7. about 1 hour. Preheat oven to 375 degrees F (190 degrees C). Bake in the preheated oven until lightly browned
8. 20 to 25 minutes.