

Bread In A Bag

1 qt. size ziplock bag
½ cup white flour
1/3 cup whole -wheat flour
1 teaspoon rapid rising yeast
1 tablespoon brown sugar
1/4 teaspoon salt

Put all ingredients together in bag.

Add: 1 tablespoon oil
1/3 cup hot tap water

Mix and knead until dough forms a ball in bag. Let rise for 30 minutes. Turn dough out of bag and knead again. Divide in half and form 2 rolls. Let rise. Bake at 375 for 10-15 minutes.