

# Snack of the Day: Bread in a Bag!

## Ingredients:

- 1 gallon sized Zip-lock bag
- 3 cups flour
- 1/4 cup sugar
- 1 packet of yeast
- 1 cup warm water
- 1/4 cup butter, melted
- 1 tsp salt



## Steps

1. Gather all ingredients
2. Combine 1 cup flour, sugar and yeast into a Ziplock bag.
3. Add warm water. Seal the bag and press out any air.
4. Shake and mix the bag by hand (a great task for little ones!)
5. Set bag to rest for 10 minutes.
6. Add 1 cup of flour, salt and melted butter into the bag
7. Reseal, press out air and mix again.
8. Add in last cup of flour to bag
9. Reseal, press out air and mix for a final time.
10. Pull out dough and place on a floured surface
11. With floured hands, knead dough for 5-10 minutes
12. Place dough in a greased loaf pan
13. Lay towel over the loaf and let rise for 30-45 minutes
14. Bake at 375 for 25 minutes
15. ENJOY!