

Bread Recipe

1 ounce yeast

1 quart warm water

3-1/2 pounds flour – 1/2 whole wheat

2 Tbsp salt

2 ounces sweetener

1/3 cup oil

~ Dissolve yeast in warm water. Let sit until foamy. Put flour in large bowl. Make a well in the center and add salt, oil and sweetener. Add yeast mixture. Knead for 10 minutes. Suggestion : Put half of flour in bowl and gradually add rest as you are kneading. Let rise until doubled in size. Form into loaves, pizza shells, rolls, etc. Let rise until 3/4 size in pan. Bake at 350 degrees until hollow sounding when bottom of loaf is tapped. Take out of pan and cool on wire rack.