



# Bread in a Bag

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Create a delicious loaf of bread in a bag. This is a great recipe to make with young children.

**Course** Bread  
**Cuisine** American  
**Keyword** bread in a bag

**Prep Time** 20 minutes  
**Cook Time** 30 minutes  
**Total Time** 50 minutes  
**Servings** 12 slices  
**Calories** 154kcal  
**Author** Leigh Anne Wilkes

## Ingredients

- 3 C all purpose flour divided
- 3 Tbsp white sugar
- 1 .25 package rapid rise yeast (2 1/4 tsp)
- 1 C warm water
- 3 Tbsp olive oil or vegetable oil
- 1 1/2 tsp salt

## Instructions

1. In a resealable plastic bag place 1 C flour, sugar and yeast and add in warm water. Water should be 105-110 degrees F.
2. Squeeze air out of the bag and seal.
3. Squish with your hands until well mixed together.
4. Let it rest for 10 minutes at room temperature. Bubbles will form.
5. Open bag and put in 1 C of flour, oil and salt.
6. Seal bag again and squish until well blended.
7. Add last cup of flour and continue mixing in the same manner until well blended.
8. Remove dough from bag and put onto a lightly floured surface.
9. Knead for 5-10 minutes or until smooth.
10. Divide dough in half and place each half into a greased mini loaf pan. Or make one large loaf
11. Cover with a towel and allow to rise for about 30 minutes.
12. Bake in a 375 degree oven for 25-30 minutes or until bread is golden brown.

## Notes

This recipe will make two mini loaves of bread.

## Nutrition

Calories: 154kcal | Carbohydrates: 27g | Protein: 3g | Fat: 4g | Saturated Fat: 3g | Sodium: 292mg | Potassium: 33mg | Fiber: 1g | Sugar: 3g | Calcium: 5mg | Iron: 1mg