

Homemade Bread

Below is a basic recipe for homemade bread dough. In the box below are ideas for how to use bread dough to make loaves, pizza pockets, breadsticks, pizza crust, and cinnamon rolls.

Ingredients

- 16 c water, 120-130 F
- ¾ c sugar
- 1 tbsp. salt
- ¾ c vegetable oil
- 1 packet yeast
- flour

Directions:

Mix sugar and salt in warm water until dissolved. Add oil then yeast, mix until completely dissolved.

Add flour to liquid mixture until you can no longer mix with a spoon. Flour your work surface and turn dough onto the table. Knead dough, turning frequently, until dough is no longer sticky. Return to bowl, cover with dish towel or cling wrap, let raise at room temperature until dough doubles in size.

Once doubled in size, use dough for loaves or other recipes listed below. If dough won't be used immediately, divide dough, wrap in cling wrap, and freeze. When ready to use, unwrap dough and allow to come to room temperature before using.

