**Bread in a Bag**  
*A fun way to make bread without the mixer or even a bowl!

**Home Baking Association: Bread in a Bag**

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**Yield:** 1 loaf  
**Prep Time:** 30 minutes  
**Rise Time:** 45 to 60 minutes  
**Bake Time:** 30 to 35 minutes

**Ingredients:**
- 2-1/2 to 3 cups all-purpose flour
- 1 envelope Fleischmann's® RapidRise Yeast
- 3 tablespoons sugar
- 3 tablespoons nonfat dry milk powder
- 1 teaspoon salt
- 1 cup water
- 3 tablespoons Mazola® Corn Oil

**Directions:**
Combine 1 cup flour, undissolved yeast, sugar, dry milk, and salt in a 1-gallon, re-sealable heavy duty freezer bag. Squeeze upper part of bag to force out air. Shake and work bag with fingers to blend ingredients. Heat water and oil until very warm (120° to 130°F); add to flour mixture. Reseal bag; mix thoroughly by working bag with fingers. Gradually add enough remaining flour to make a stiff batter that pulls away from the bag. Remove dough from bag; knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.
Roll dough to 12 x 7-inch rectangle. Beginning from short end, roll up tightly. Pinch seam and ends to seal. Place in greased 8-1/2 x 4-1/2-inch loaf pan. Cover; let rise in warm, draft-free place until doubled in size, about 45 minutes to 1 hour.

Bake at 375°F for 30 to 35 minutes or until done. Cool 5 minutes in pan. Remove from pan; cool completely on wire rack.

Nutrition Facts
PER SERVING Calories: 150
Total Fat: 3.5 grams
Saturated Fat: 0 grams
Cholesterol: 0 milligrams
Sodium: 200 milligrams
Total Carbohydrates: 26 grams
Sugar: 4 grams
Dietary Fiber: 1 grams
Protein: 4 grams

Serving Size: 1 slice (1/12 of recipe), 2 ounces

Tools:
- Measuring Spoons and Cups
- Thermometer
- Heavy Duty Re-sealable one Gallon Plastic Bag
- Plastic Wrap/Kitchen Towel
- Rolling Pin
- Loaf Pan

Techniques:
- Yeast Baking: Testing for Doneness
- Shaping the Loaf
- How to Ensure the Best Rise

Recipe Courtesy of Fleischmann’s Yeast