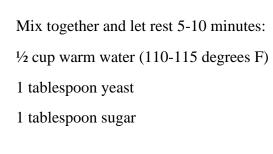
Homemade Bread



Add to yeast mixture:

3/4 cup warm water

1 tablespoon sugar

1 teaspoon salt

1 tablespoon oil

4 cups flour (you may use a combination of 2 cups white flour and 2 cups whole wheat flour)

Mix until combined. Knead 10 minutes. Let rise, covered until doubled (45-90) minutes. Shape into loaf or into 12 dinner rolls. Let dinner rolls rise until doubled. If you are making a loaf of bread, let it rise an inch above the pan. Bake in a preheated 375 degree F oven. Bake bread for 30-40 minutes, bake dinner rolls for 20 minutes or until golden brown. The internal temperature should be almost 200 degrees. Let cool completely. Eat with in 2-3 days.