

## Homemade Bread

Mix together and let rest 5-10 minutes:

½ cup warm water (110-115 degrees F)

1 tablespoon yeast

1 tablespoon sugar

Add to yeast mixture:

¾ 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.