

Homemade Bread

ingredients

3 lbs water

4 lbs of a combination of organic whole wheat flour, organic unbleached white

2 T salt

4 ½ tsp instant dry yeast

preparation

Mix all together in a big bucket and let sit for three hours or overnight.

For bread: form a chunk of dough into a loaf and let sit for an hour or until doubled in bulk. Bake at 400 until browned and hollow sounding.

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