

# Bread-In-A-Flash

Combine and store in tight Tupperware-like container or ziploc in freezer:

½ cup salt

2 ½ cups sugar

2 ½ cups powdered milk

¾ cup SAF yeast

## Dry Mix Powder Recipe

Use the following chart to determine how much bread you wish to make:

# / size loaves	Very warm water	Dry mix	Flour
Ratio of ingredients: (may need to adjust – want to have very soft dough)	6 Tbsp.	2 Tbsp.	1 cup
My recipe: (11 inch bread pan or 2 smaller loaf pans) (I use more water than her ratio...)	2 ¼-2 ⅓ cups	¾ cup	4 ¾-5 cups
Full Bosch load (2-3 11 inch bread pans)	~4 ¾ cups	1 ½ -1 ¾ cup	12 cups

To mix dough in a **Bosch** add water and dry mix. Briefly combine, and let “sponge” for 15 minutes. Add remaining flour and knead 6 minutes. Let rest for 15-20 min.

**For Bread Machine:** put in dough setting, set timer for 10-15 minutes (depending on where your 2<sup>nd</sup> rest is in dough cycle... found in direction booklet of brd machine).

**SHAPE\*\* & BAKE BREAD:** On **OILED** bread board or counter top, shape dough into loaves. (*don't knead or shape whole grain bread dough on a floured board – it will be too sticky, and will absorb too much extra flour, making a dense loaf.*) Place in greased straight-sided bread pans. Let rise 20 minutes in warm place (I put in oven at 170 for this). **Bake at 350 degrees for 30 to 35 minutes.** (I do right around 30)

**\*\*To shape:** press dough out with hands (making a big square like shape) to get all of the bubbles out. (start from center and just roll hands, palm down on loaf, from thumb side to pinky side as you move from center to ends) then make a tri-fold in the bread (like folding a piece of paper into thirds), and press to each end (going the long way from the center to each end – bread resembles a thick line). Then start at one end and roll the bread, squishing out any remaining bubbles as you roll, and squishing in the ends as you go so that it stays the same thickness through the whole loaf. At the end, squish the seam together and put in loaf pan 😊

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