

SPECIALTY BRANDS, INC.
P.O. BOX 7004
222 BUTTER STREET
SAN FRANCISCO, CA 94120-7004

**BREAD
IN A BAG**

Makes 1 loaf

- 2 cups all-purpose flour
- 1 package FLEISCHMANN'S RapidRise Yeast
- 3 tablespoons sugar
- 3 tablespoons nonfat dry milk
- 1 teaspoon salt
- 1 cup hot water (125 to 130°F)
- 3 tablespoons vegetable oil
- 1 cup whole wheat flour

Combine 1 cup all-purpose flour, undissolved yeast, sugar, dry milk and salt in 1-gallon, heavy duty freezer bag with zipper-lock. Squeeze upper part of bag to force out air. Shake and work bag with fingers to blend ingredients.

Add hot water and oil to dry ingredients. Reseal bag. Mix by working bag with fingers. Add whole wheat flour; reseal bag and mix thoroughly. Gradually add enough remaining all-purpose flour to make stiff dough that pulls away from bag.

On floured surface, knead dough 2 to 4 minutes, until smooth and elastic. Cover dough; rest 10 minutes.

Roll dough to 12 x 7-inch rectangle. Roll up from narrow end. Pinch edges and ends to seal. Place in oiled 8 1/2 x 4 1/2 x 2 1/4-inch glass loaf pan; cover. Place large shallow pan on counter; half fill with boiling water. Place baking sheet over shallow pan; let dough rise 20 minutes or until double in size.

Bake at 375°F for 25 minutes or until done. Remove from pan and cool on wire rack. Slice with serrated knife to serve.