

Bread Sunday Baking Instructions

1 package (1/4 ounce) yeast	Self Sealing zip type bag (Optional)
1 1/2 cups of flour	(1 gallon size)
1 tbsp. Sugar	measuring cups
1 tsp. Salt	measuring spoons
2 tbsp. Margarine	bread pan
1 cup of very warm water	
1 1/2 more cups of flour (more flour if needed)	

What To Do

1. Put yeast, 1 1/2 cups of flour, sugar and salt into the bag. (Or bowl, whatever is easier)
2. Add margarine and warm water. Press most of the air out of the bag and seal. Have your child press and squeeze the bag with your hands until the dough becomes mixed.
3. Open the bag and add the last 1 1/2 cups of flour. Seal the bag again and have your child keep pressing and squeezing until the flour is worked into the dough. Add 1/4 to 1/2 cup more if your dough is very sticky.
4. Unzip the bag and let the dough rest for 20 minutes. This will let the dough rise.
5. Spray the pan with no-stick cooking spray. Squeeze the dough down. Then take the dough out of the bag and place it in the pan. Let the dough rest in the pan in a warm, but not hot, place to rise. The dough should double its size before baking. This will take about 1 hour.
6. Preheat the oven to 375 degrees. Bake the bread for 15-20 minutes. Remove the bread from the pan to cool.

Please recite the following prayer as you put your loaf in the oven:

*Dear Jesus,
In this bread a little bit
Of yeast causes the whole
loaf to rise and grow.
Thank you for being the yeast,
or leaven in our lives.
Because of you our faith
continues to grow. For that gift,
we are thankful. As we share this bread
Help us to remember that
You are the bread, blessed and
Broken in our lives. Help us to
see you in all that we meet each day.
Help us to know you better in the
Breaking of the bread. AMEN*