# Mom's Homemade Bread




WATER




FLOUR




OIL




YEAST




SUGAR

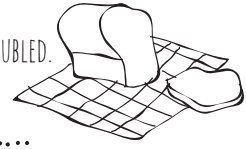



SALT




HONEY

1. Disolve 2 tb of yeast with 1/2 cup of water and 1/2 cup sugar until it's bubbly.
2. Add 3 more cups water, 1/2 oil, & 4 TBS to yeast mixture and mix. (You can add a bit of honey, too.)
3. Add flour one cup at a time, mixing between each one, until a nice dough forms.
4. Knead dough and shape into a ball. Oil a bowl and set ball inside. cover with a wet towel.
5. Let rise until doubled (about 1 hour). punch down and knead again.
6. Grease loaf pans and divide up dough to fit the pan. Let rise again until doubled.
7. Bake at 400* for 20 minutes, or until golden on top. Let cool on a rack.



Enjoy with butter & jam, make sandwiches, toast it up, it's all good!