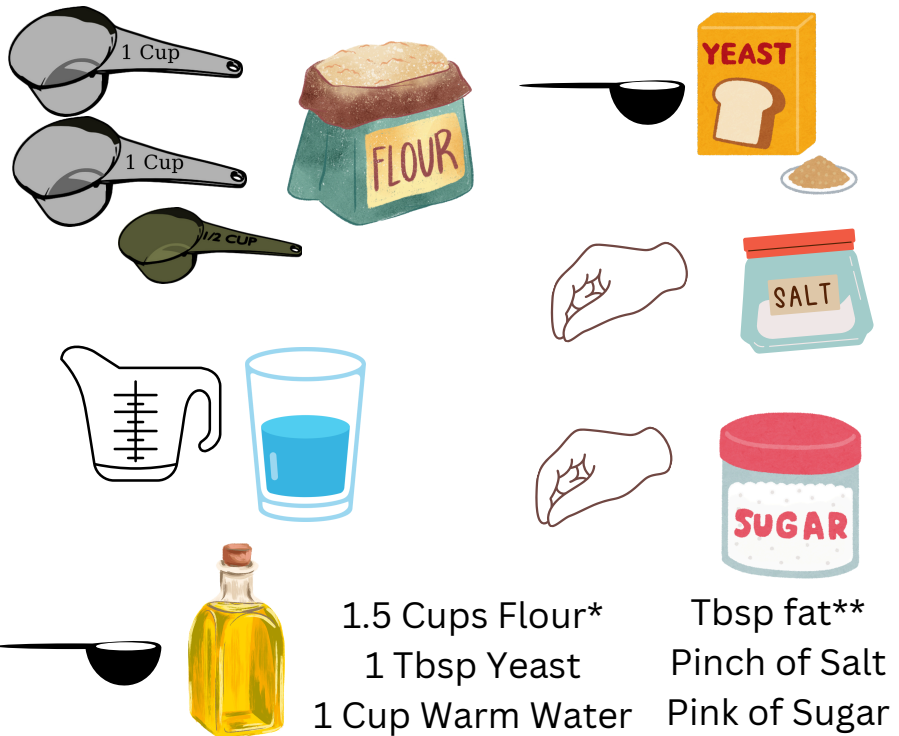


# Bread Recipe

## Ingredients



## Instructions

1. In a mixer add the water and yeast and let sit until yeast is frothy (or a bowl if you are using your hands)
2. Add sugar and flour and mix
3. Add oil and salt as it is mixing
4. Once it's a ball, cover with a wet cloth or plastic wrap until it doubles in size
5. Bake at 350 until done (will depend what kind of bread/shape it is baked in)

\*Add more flour if your dough is too sticky

\*\*For fat (I usually use olive oil) add more for pizza dough or focaccia

### Note:

I use this recipe for different types of bread and pizza dough. I usually just make them in different shapes depending what I'm making. I don't feel the need to over complicate it.