

Make-Later bread

3 cup flour
1 ½ cup water
2 teaspoons salt
¼ teaspoon yeast



FLOUR: Red Fife sifted

Mix ingredients then knead, with a kitchen-aid or by hand, for 5 minutes.

Let sit at room temperature for 2 hours, covered with a towel. Then sit in the refrigerator for at least 2 hours, covered. The dough can sit in the refrigerator for up to 7 days.

When ready to make bread, break off a softball size dough ball and flatten it. Sprinkle with a tablespoon of sugar or honey. Fold 5 to 10 times, and place into a well oiled loaf pan, flatten the dough out to the shape of the pan. Cover with a towel and let rise at room temperature for at least 1 hour. The dough won't quite double.

Preheat oven to 425 F. Bake for 15 minutes and then brush with butter or oil. Bake another 10 minutes.

Cool before slicing