

## **Bread**

1 Cup flour  
1 Table spoon Sugar  
½ teasp Salt  
½ teasp yeast  
½ Cup water  
½ teasp butter  
12” Foil

## **Instructions**

Hydrate yeast in warm water  
Mix dry ingredients  
When yeast is foaming, mix into dry ingredients.  
Cover and keep warm for 2 hours.  
Punch down dough.  
Place into butter dutch oven.  
Allow 30 min. to rise.  
Cook 15 – 20 min. at 375

Alternatives. substitute ¼ of flour with cornmeal.