

# Simple Home Style Bread

by Anand Lila devi dasi



*"Krishna is very kind.  
Therefore, He has given us  
his remnants of food stuff"*

HARE KRISHNA HARE KRISHNA KRISHNA HARE HARE HARE RAMA HARE RAMA RAMA HARE HARE HARE HARE

HARE KRISHNA HARE KRISHNA KRISHNA HARE HARE HARE RAMA HARE RAMA RAMA HARE HARE HARE HARE

## Ingredients

- 3 Tsp .....Active dry yeast
- $\frac{3}{4}$  C .....Warm water
- 1 Tsp .....Sugar
- 2 Tbsp .....Oil
- $2\frac{1}{2}$  C .....All purpose flour
- 1 Tsp .....Salt

## Preparation :

- 1) In a mixing bowl, combine the yeast,  $\frac{1}{4}$  cup of warm water and sugar in a bowl. Let it stand for 5-10 minutes or until frothy.
- 2) Stir in the remaining warm water and oil. Add 1 cup of the flour, salt and beat until smooth. Stir in the remaining flour to form a smooth dough. Transfer the dough to a floured surface and knead until elastic. Cover and let rise in a warm place until double in size, about 40-45 minutes.
- 3) Punch down the dough. Turn onto a floured surface and shape into a loaf. Place in a 9-in x 5-in x 3-in loaf pan. Cover and let rise until doubled, about 40-45 minutes.
- 4) Bake in a preheated oven at 400 F/200 C for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool.

## Yield:

One loaf

For further details please contact : [anandliladd@gmail.com](mailto:anandliladd@gmail.com)  
[www.iskcondesiretree.com](http://www.iskcondesiretree.com)