

HOMEMADE BREAD MIX

ooo *in a jar* ooo

DIRECTIONS:

Add entire jar of ingredients and yeast into bowl. Mix in 1/4 cup Orange Juice, 1/4 cup Melted Butter, 3 Tbs Maple Syrup, and 1 cup Lukewarm Water. Beat mixture vigorously for 3 minutes. You will have sticky dough. Scoop it into a greased pan. Cover the pan with lightly greased plastic wrap, let it rise for 60 minutes. While rising, preheat oven to 350° F (177° C). Uncover and bake for 40 to 45 mins, tenting it with aluminum foil after 20 mins. It is done when golden brown on top. Remove from oven, cool 5 mins, remove from pan on wire rack.

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