

OLD-FASHIONED BREAD

RECIPE BY *SOFIA*



In a large bowl, dissolve the yeast and 1/2 teaspoon of sugar in warm water.
Add enough flour, 1/2 cup at a time, to form a soft dough.



Turn onto a floured surface; knead for 8-10 minutes.
Cover and let rise in a warm place until doubled.



Turn onto a floured surface. Shape into a loaf. Cover and let rise in the fridge for 16 hours



Bake at 230° until the bread is golden brown. Remove from oven and...enjoy your lunch!