

Chad Cuthkomp Bread recipe

2/3 cups warm water

1 1/2 Tbsp yeast (quick rising)

1 tsp sugar

2 cups warm water

1/2 cup sugar

1/3 cup oil

2 1/2 tsp salt

7 1/2 cups flour

Mix 2/3 cup warm water, yeast, and 1tsp sugar. Combine 2 cups warm water, 1/2 cup sugar, oil, and salt. Add yeast mixture and work well. Add flour. Work until dough is no longer sticky. You may have to add a little more flour while working. Cover and let rise until double in size. Work down. Let rise again till double in size, then work out into pans. Let rise again till double in size. Bake at 350 degrees for 20 minutes