

Friendship Bread

Description

None

Ingredients

- 2 1/2 cups Warm Water
- 3 1/2 tbsp oil
- 3 cups flour
- 3 tbsps Yeast
- 2 tsps salt
- 3 tbsps sugar
- 2 1/2 cups flour

Instructions

Put the warm water and oil in a separate large bowl.

Stir the four, yeast, salt, and sugar together then stir into the water mixture.

Stir four into batter to form a soft dough that doesn't stick to spoon or hook.

Cover with a towel- let sit for 10 min- stir. Repeat 5 times.

Divide into two balls. Roll out like pizza dough. Roll into a tube like cinnamon rolls. Place on greased cookie sheet side-by-side. Score diagonally with a knife. Let rise 40-45 Minutes until double.

BAKE AT 400° FOR 30 MINUTES.

Notes

Summary

Yield: 2

Source: Vicki Budge through Paulette Bartley

Prep Time: 1 1/2 hours

Category: Breads

Cuisine: American

Tags: Bread