

# Quick Bread Dough

## Ingredients

- 1 tbsp active dry yeast
- 1 cup warm water (think warm bath water)
- 1 tbsp sugar
- 1 tsp salt
- 2 tbsp olive or vegetable oil (use vegetable for sweet bread recipes)
- 2 1/2 cups flour

## Instructions

1. Proof the yeast using the oil and sugar.
  2. Mix the salt into the flour in a stand mixer bowl.
  3. After the yeast has proofed, add the yeast mixture to the flour. Knead until a dough forms, and then continue kneading for an additional 5-6 minutes until dough is elastic.
  4. Cover and let rise for about 10 minutes.
  5. From this point you can roll it out and use it for any recipe calling for dough!
- bake it as rolls at 365 for 12-15 minutes.*



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