

Stir-and-Pour Bread Mix

1. Pour contents into a large bowl.
2. Stir in 2 cups warm water.
3. Cover and let dough sit for 30 minutes.
4. Spread dough into a well-buttered loaf pan.
5. Bake in a 350° oven for 50-60 minutes.
6. Let bread sit in the loaf pan for about 15 minutes after it comes out of the oven.
7. Remove it from the pan after 15 minutes.
8. Slice and enjoy!

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