



All Great Meals Begin With
Rulli Bros.
M A R K E T S

E Z Doh - Basic Recipe

Ingredients

- 1 ¼ cup warm water
- 1 packet fast rise yeast
- 1 tbsp. sugar
- 1 tsp. salt
- 1 tbsp. Olive oil
- 3 cups unbleached, unbromated flour

Preparation

Using the EZ Doh bucket, add water and yeast and stir. Let sit for 3 minutes. Add remaining ingredients. Attach crank to bucket and turn several times until all ingredients are incorporated. Stir until smooth, adding water or flour if necessary. Remove crank and dough and knead into round ball. Treat bucket with oil or non stick cooking spray, place dough inside. Cover with dish towel and let rest for 30 – 40 minutes.

Remove dough from bucket, shape into loaf, and place on baking sheet seam side down. Cover with dish towel, let rise 10 to 20 minutes. With sharp knife cut slashes into top of loaf. Bake at 375 for 25 minutes. Cool for 10 minutes before slicing.

For more recipes go to EZDoh.com



For more information please visit - CaseyMaloneShow.com