

## **Master Bread Recipe**

Makes 4 loaves, slightly less than 1 lb. each.

Note: The recipe is easily doubled or halved. Use the dough in 1-pound (grapefruit sized) portions over the next 14 days.

3 c. lukewarm water  
1 tablespoon granulated yeast  
1 to 1½ tablespoons salt  
6½ c. all-purpose flour

### **Directions**

In a 6-quart bowl or, preferably, in a lidded food container, stir together the water, yeast, and salt.

Mix in the flour—kneading is unnecessary.

Allow this to rise, covered with a lid that's not completely airtight, at room temperature for about 2 hours. Refrigerate the dough and use over the next 14 days. Do not punch down the dough before using it.