

Lean Dough

Yield: 4 #

Ingredients:

Bread Flour	2 # 8 oz
Water	1 # 9 oz
Yeast	½ (0.5) oz
Salt	7/8 (0.875) oz

Directions:

1. Straight Dough Method
2. Follow 12 – step process of bread baking
3. Bake @ 400 F with 10 seconds of steam about 20 minutes or until done.