

Grandma's Country White Bread

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Bread recipes are super common but today's recipe is the winner after testing manyyy bread recipes .

To Make It , i'll Need the following ingredients:

- ⇒ 8 cups all-purpose flour .
- ⇒ 3 tbsp vegetable oil .
- ⇒ 2 tbsp granulated sugar .
- ⇒ 1 tbsp salt .
- ⇒ 3 cups of warm water .

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INSTRUCTIONS :

- ⇒ Dissolve yeast in warm water using a large bowl .
- ⇒ Add oil , salt and all-purpose flour , Mix all this ingredients together . .
- ⇒ You can add more flour if the dough is needed .
- ⇒ Then cover the bowl with a plastic wrap and let rise until double size for 1 hour .
- ⇒ Bake at 350 degrees F for about 30 minutes .

SERVE IT AND ENJOY !!