

Crockpot Bread - Don't LOSE this Recipe

Ingredients:

3 cups all-purpose flour
2 teaspoons active dry yeast
1 teaspoon salt
1 tablespoon sugar
1 cup warm water (110°F/45°C)
1 tablespoon olive oil



Instructions:

Activate the Yeast: In a small bowl, dissolve the sugar in the warm water. Sprinkle the yeast over the water and let it sit for about 5 minutes until it becomes frothy.

Make the Dough: In a large mixing bowl, combine the flour and salt. Create a well in the center and pour in the activated yeast mixture and olive oil. Mix until a dough forms.

Knead the Dough: Turn the dough out onto a lightly floured surface and knead it for about 5-7 minutes, until it becomes smooth and elastic. If the dough is too sticky, add a little more flour as needed.

Shape the Dough: Shape the dough into a round loaf. Line the bottom of your crockpot with parchment paper and place the dough inside.

Proof the Dough: Cover the crockpot with a damp cloth and let the dough rise for about 1 hour, or until it has doubled in size.

Cook the Bread: Remove the cloth and cover the crockpot with its lid. Cook the bread on the high setting for about 2-2.5 hours, or until the internal temperature of the bread reaches 190°F (88°C).

Cool the Bread: Carefully remove the bread from the crockpot and let it cool on a wire rack before slicing.