White Bread

3 cups flour

1 ½ T. sugar

½ T. salt

1 T. oil

1 PKG. Active Dry Yeast

1 1/8 cups very warm water

Mix all ingredients except flour in a medium size bowl. Wisk together until yeast is dissolved. Stir in 2 cups flour. Stir in remaining flour. Turn onto surface and knead dough until smooth and elastic. Place in bowl. Cover with saran wrap. Place in refrigerator until next day.

Day 2: Punch down dough. Shape in loaf or roll shape. Put on greased pans. Cover with saran wrap and let rise until double in size, about 45 minutes. Bake at 425 degrees for 20-25 minutes.

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