

## Julie's Super Simple Free Form Bread

3 c. warm water  
2 T. yeast  
¼ c. sugar  
1 T. oil  
1 T. salt  
7-8 c. flour

Dissolve the yeast and sugar in warm water in the mixing bowl. Let the yeast proof for a few minutes. Add the oil and salt and mix well on low speed. Next, add the flour and knead together with the dough hook. Continue for a few minutes until soft dough is formed, but add enough flour so it isn't sticky. Divide the dough in half and form two loaves on a cookie sheet. Allow to rise for half an hour and then bake at 415° F. for 20-25 min.

