

Slow Cooker Loaf

Ingredients:

- 1 cup warm water
- 1/3 cup sugar
- 1 tablespoon active dry yeast
- 1 1/2 teaspoons salt
- 2 tablespoons vegetable oil
- 3 cups flour
- Cooking spray
- 1/2 teaspoon minced dry rosemary
- 1 tablespoon melted butter



Directions

1. Combine water and sugar in a large bowl, stir until dissolved. Stir in yeast. Allow to sit 10 minutes.
2. Stir in salt and vegetable oil.
3. Add flour and combine with clean hands. Knead dough 5 minutes and form into a ball.
4. Spray a clean large bowl with cooking spray. Add dough ball to bowl and cover with plastic wrap. Allow to sit 30 minutes.
5. Spray the inside of a slow cooker with cooking spray. Line the bottom and the sides of the slow cooker with parchment paper. Spray parchment with cooking spray.
6. Set dough in the center of the slow cooker and sprinkle evenly with rosemary. Cover and cook on the high setting for 2 hours.
7. Remove bread from the slow cooker and brush evenly with butter. Allow to cool before slicing and serving.

Makes 10 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.