

Multi- Purpose Instant Yeast Dough

(OPEN HOUSE)

300ml Warm milk (55 C)

30ml Corn Syrup

60ml melted margarine or butter

5ml salt

500ml All- purpose Flour

250-300ml All purpose Flour

20ml Instant yeast



Directions:

1. Stir together warm milk (55C), melted margarine or butter, and corn syrup into a large glass bowl.
2. In a separate bowl combine 500ml of the All purpose flour, with the salt and the yeast.
3. Add your warm liquids into the flour and yeast mixture and stir with a wooden spoon until smooth and elastic.
4. With your **remaining flour** which is set aside **(250-300ml)**, slowly add enough flour to the above mixture until you get a soft dough.
5. Turn dough out onto a lightly floured surface, and knead 20-30 times until smooth and elastic.
6. Allow dough to rest for 10 minutes under a bowl.
7. Press air out of the dough and place in a lightly oiled bowl or bag. Refrigerate.
8. Punch dough down, shape, and bake at 400F for 13-16 minutes.