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Artisan Bread Crock

MADE FROM HAND-MOLDED
STONEWARE POTTERY

A cute crock to make your own fresh bread
and sweet treats!

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Five easy recipe cards included!

Classic White Bread

Ingredients:

1/8 tablespoon dry yeast	1 tablespoon shortening
or half of a 1/4oz. packet	1 teaspoon salt
1 cup warm water	3 cups all-purpose flour
	1 tablespoon sugar

Instructions:

1. Grease inside of crock with butter or cooking spray.
2. In a bowl, combine yeast, sugar and water, then add salt and shortening.
3. Allow to set for 20 minutes.
4. Add half of the flour and work into the shortening mixture using a fork. Add the rest of the flour, and a tablespoon of water if needed.
5. Knead dough for three minutes and shape into a ball. Place into the greased crock and cover with greased plastic wrap.

Classic White Bread

6. Allow to rise until the top of the dough is about half an inch to an inch above the rim, or for approximately 60-75 minutes.
7. Uncover and place crock into a cold oven set to 350°F and bake for 40 minutes.
8. When done, bread will sound hollow when tapped with a wooden spoon or spatula.
9. Let bread cool in the crock for 15 minutes, then turn upside down to remove.

Banana Bread

Ingredients:

3 ripe bananas	1 1/2 cups all-purpose flour
1/2 cup sugar	1 teaspoon baking soda
1 egg	1 teaspoon salt
1/4 cup butter (melted)	Chocolate chips (to taste)

Instructions:

1. Preheat oven to 350°F.
2. Grease inside of crock with butter or cooking spray.
3. In a bowl, mash bananas with a fork.
4. Combine bananas, sugar, egg and butter. Stir until mixed.

Banana Bread

5. Mix in flour, salt, and baking soda until a batter forms.
6. Fold in chocolate chips.
7. Pour batter into crock and bake in oven for 45-50 minutes.
8. Let bread cool in crock for 15 minutes, then turn upside down to remove.