

SHOPPING LIST

CHECK YOUR PANTRY

- Salt
- Vegetable oil
- Vegetable oil spray

These common items are used in many recipes.

CINNAMON-RAISIN SWIRL BREAD

- 3 cups (15 ounces) all-purpose flour
- 1 cup plus 6 tablespoons (9½ ounces) sugar
- 2 teaspoons ground cinnamon
- 1½ teaspoons baking soda
- ½ cup raisins
- 1½ cups (12 ounces) buttermilk
- 2 large eggs

FLATBREADS

- 2 cups (10 ounces) all-purpose flour
- ¾ teaspoon baking powder

ALMOST NO-KNEAD WHOLE-WHEAT BREAD

- 2 cups (10 ounces) all-purpose flour
- 1 cup (5½ ounces) whole-wheat flour
- ¼ teaspoon instant or rapid-rise yeast
- 1 tablespoon distilled white vinegar

PRETZEL ROLLS

- 3¾ cups (20⅔ ounces) bread flour
- 2 tablespoons packed brown sugar
- 1 tablespoon baking soda
- 2 teaspoons instant or rapid-rise yeast
- 1 teaspoon pretzel salt or kosher salt
- 1 large egg

FLAVORED BUTTERS

- 6 tablespoons unsalted butter
- 1 tablespoon honey

See Flavored Butters recipe card for more stir-in flavor options!

THE INFLATABLE SCIENCE OF YEAST

- 1½ teaspoons instant or rapid-rise yeast
- 1½ teaspoons sugar

There's enough yeast included in your box to complete all these recipes and the experiment. Don't substitute active dry yeast here—it won't work.

