

## BASIC DOUGH

6 cups flour, sifted  
1 tblsp. salt  
2 tblsps. oil  
2 envelopes dried yeast  
2 1/8 cups lukewarm water

Soften and dissolve yeast in warm water.

Gradually add flour and oil, kneading as you add the yeast and water mixture.

Knead only until a smooth dough results.

In case the dough is too wet, add just a little flour.

Let rise in a warm place for about 1 1/2 hours.

Punch down gently. Form into balls about the size of an orange and allow to rise for about 15 minutes.

Roll out and use for bread or whatever purpose needed. *6 cups flour makes 100 Fatire*