Enjoy this Resurrection Bread!

Mix 1 cup warm water,
2 tablespoons melted butter,
and the contents of this bag.
Gradually add up to 1 cup flour
until the dough is not sticky.
Let rise 45 minutes.
Punch down and place in
an oiled loaf pan.
Let it RISE AGAIN, just like Jesus did!
After 45 minutes, bake at 350 degrees
for 40-45 minutes.

Happy Easter!

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