Jimmy Johns Bread

1 Tablespoon sugar

2 Tablespoons yeast

1/2 cup warm water

1/3 cup oil

3 cups all purpose flour

3 cups bread flour

3 Tablespoons sugar

2 teaspoons salt

1 1/2 cups warm water

Combine sugar, yeast and warm water in mixing bowl. Let sit for 5 minutes.

Add remaining ingredients and knead until smooth and soft.

Let rise for 1 hour.

Divide into 12 pieces and roll into loaves.

Place on silpat lined baking sheet and let rise 45 minutes. Score with a sharp knife.

Bake 18 minutes at 400.