

Baking Bread

Prep Time: 1 hour 20 mins | **Cook Time:** 25 mins

INGREDIENTS:

3 cups all-purpose flour (separated into 1 cup and 2 cups)
1/4 cup sugar
1 packet yeast (or 2 1/4 teaspoon)
1 cup warm water
1/4 cup butter, melted
1 teaspoon salt



Step 1: Combine 1 cup of the flour plus all the sugar and yeast in a bowl.

Step 2: Add warm water. Set the yeast mixture on a warm counter top for 10 minutes.

Step 3: When the yeast mixture looks fluffy, stir in 1 cup of flour, teaspoon of salt, and melted butter.

Step 4: Add last cup of flour and stir again.

Step 5: Pour remaining flour on a cutting board to knead dough for 10 minutes.

Step 6: When the dough changes from sticky to silky, place in a greased loaf pan.

Step 7: Lay a towel over the loaf pan and place the pan in a warm spot and allow the dough 45 minutes to rise.

Step 8: Bake for 25 minutes at 375 degrees.

