

EASY HOMEMADE BREAD RECIPE

Easy Bread recipe made with simple ingredients & detailed instructions showing how to make bread! Best homemade bread recipe for both beginners and expert bakers.

Prep Time	Cook Time	Rise time	Total Time
20 mins	40 mins	1 hr 30 mins	1 hr



★★★★★
4.82 from 342 votes

Course: bread Cuisine: American Keyword: homemade bread, white bread

Servings: 24 Calories: 131kcal

Ingredients

- 2 cups warm water 110 degrees F/45 degrees C
- 1/2 cup white sugar
- 1 1/2 tablespoons active dry yeast
- 1 1/2 teaspoons salt
- 1/4 cup vegetable oil
- 5-6 cups flour You can use all-purpose flour OR bread flour!

Instructions

1. In a large bowl, dissolve the 1 TBSP of the sugar in warm water and then stir in yeast. Allow to proof until yeast resembles a creamy foam, about 5 minutes.
2. Mix remaining sugar, salt and oil into the yeast. Mix in flour one cup at a time. Dough should be tacky and clean the sides of the bowl save for a small part at the bottom. Too much flour added in yields a dry loaf of bread, so if you're worried you added too much, add a bit more hot water, until you get the correct consistency.
3. Knead dough for 7 minutes. Place in a well oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour.
4. Punch dough down. Knead for 1 minute and divide in half. Shape into loaves and place into two greased 9x5 inch loaf pans. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.
5. Bake at 350 degrees F (175 degrees C) for 30-40 minutes. Cool, brush with butter and enjoy!

Notes

Recipe yields 2 standard loaves of bread

Nutrition

Calories: 131kcal | Carbohydrates: 24g | Protein: 2g | Fat: 2g | Saturated Fat: 1g | Sodium: 147mg | Potassium: 30mg | Sugar: 4g | Calcium: 5mg | Iron: 1.2mg