

Easy Bread Recipe

Ingredients:

- 3 cups flour
- 2½ teaspoons instant yeast
- 1 teaspoon salt
- 1½ tablespoons brown sugar
- 2 tablespoons butter, melted
- 1 cup warm water

Steps:

- Add everything in a large bowl except water and butter. Roughly mix.
- Add water and butter, start mixing.
- Keep mixing till the dough forming smoothly.
- Flour a clean surface for kneading the dough, transfer the dough to the surface.
- Start kneading about 10 minutes. Shape the dough into a big round bun. (Search YouTube for bread kneading techniques if you need to.)
- Flour or grease a bowl, put the dough in, cover with cloth or plastic wrap. Leave it in a warm place, let it rise for 45 minutes. The dough will almost double its size.
- While the dough is rising, grease a baking pan.
- Take out the dough and back to the floured kneading surface. Punch the dough down and squeeze out all the air. Knead for another 1 or 2 minutes. Make into a bun shape.
- Put the dough in the greased baking pan, cover with cloth and let it rise for 15 minutes.
- While the dough is rising, preheat oven to 180°C.
- After the dough is done, use a knife, cut an "X" mark on top.
- Bake in oven around 40 minutes.
- When it's done, the bread is golden brown.
- Take the bread out of the oven. Let cool before cutting.