

The Easy Bread Recipe Your Kids Can Make Themselves



[5 from 2 reviews](#)

- **Author:** Charity
- **Prep Time:** 1 hour 20 mins
- **Cook Time:** 25 mins
- **Total Time:** 1 hour 45 mins
- **Yield:** 1



SCALE

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

Instructions

1. Combine 1 cup of the flour plus all the sugar and yeast in a bowl.
2. Add warm water. (It should be about the temperature of your bath water.)
3. Set on a warm counter for 10 minutes.
4. When the yeast mixture looks puffy, add 1 cup of flour plus the teaspoon of salt and melted butter. Stir.
5. Add last cup of flour and stir again.
6. Your dough will be VERY STICKY. Pour 1/4 cup of extra flour on a cutting board or clean countertop then put the dough on top.
7. Knead the dough with your hands 10 minutes. Press down with the heel of your hand, then fold the dough in half.

Press down again, fold. Repeat.

8. When the dough changes from sticky to silky, place it in a greased loaf pan.
9. Lay a clean towel over the loaf pan and set it in a warm spot. Allow the dough 45 minutes to rise.
10. Punch it down and let it rise for 10 more minutes. While it's rising again, preheat the oven to 375 degrees F.
11. Bake at 375 degrees F for 25 minutes.

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