

## Bun

Difficulty:

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Ingredients:

- \* 1 cup all purpose flour
- \* 1/2 cup warm milk (110 degrees F/45 degrees C)
- \* 1/4 cup white sugar
- \* 1 1/2 teaspoons baking powder
- \* 1/4 teaspoon salt
- \* 1 egg
- \* 1/2 cup butter, melted

Steps:

1. Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x5 inch loaf pan.
2. In a large bowl, mix together the flour, milk, sugar, baking powder, and salt. Beat in the egg and melted
3. Bake for 20 to 25 minutes in the preheated oven, until the top is golden brown and a knife inserted into t
4. Cool for 10 minutes before removing from the pan.