

## Easy Round Bread

*Servings: 1 Loaf*

### Ingredients:

- 1 cup warm water
- 1 1/4 teaspoons yeast
- 1 tsp sugar
- 1 tsp salt
- 2 1/2 cups all-purpose flour

### Preparation:

1. In a small bowl, combine the water, yeast, and sugar. (I like to mix together the water and sugar, microwave the mixture to about 110°F, and then mix in the yeast.) Let the yeast proof for about 3 to 5 minutes. Mix together the flour and salt in a large bowl. Add the yeast mixture to the flour and salt.
2. Mix everything together. You don't need to knead the dough, but you can for about 5 minutes with a little flour if you would like.
3. Place the dough in a greased, 6-inch cake pan, lined with parchment paper.
4. Let the dough rise until double in size (about 30 minutes to 1 hour).
5. Bake at 350 degrees Fahrenheit for 30 minutes.