

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.



4.88 from 205 votes

Prep Time

20 mins

Cook Time

40 mins

Rise time

1 hr 30 mins

Total Time

1 hr

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