**Easy Round Bread**

*Servings: 1 Loaf*

**Ingredients:**

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

**Preparation:**

1. In a large bowl, combine water, yeast, salt, and sugar. Let the yeast proof for about 3 minutes, then start adding in the flour.
2. Mix the dough by hand until all the elements have combined and you have no loose flour. Knead a few times.
3. Place the dough in a greased, 6-inch cake pan.
4. Let the dough rise until double in size.
5. Bake at 350 degrees Fahrenheit for 45 minutes.