**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 110oF, 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.