Simple Everyday Bread Recipe

Makes 2 Loaves

Ingredients:

1 Tablespoon Yeast

¼ Cup Honey

2 Cups Warm Water

3 Tablespoons Butter, melted

2 Teaspoons Salt

Up to 5 ½ Cups All-Purpose Flour

Olive Oil for greasing

Directions:

In a mixing bowl combine the warm water, yeast and honey; swirl to combine. Let sit until foamy. This shouldn't take more than 10 minutes.

When your yeast mixture is ready, add 3 TBSP butter, 2 tsp. salt, and begin adding the flour, kneading until all is thoroughly combined. If you are using a Kitchen Aid type mixer the dough will ball up around your dough hook. Shape the dough into a ball.

Add a drizzle of olive oil to your dough bowl and place the ball of dough into it, covering and letting rise for 2 ½ hours. I usually put mine in the oven with the light on.

When dough has over doubled in size, take from bowl and place on a floured surface. Split the dough in half and knead each half. Smooth olive oil into your bread pans, then shape your dough to fit in each pan. Cover and let rise 30 minutes.

While your dough rises, preheat your oven to 350.

After dough has risen again, bake for 30 minutes. Rub butter over the top.

Let cool, slice and serve!