

Homemade White Bread You Can Actually Make Anytime

? Easy Sandwich Bread Recipe



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 3 ½ cups (440g) all-purpose flour
- 1 ½ cups (360ml) warm water
- 2 tsp sugar
- 1 ½ tsp salt
- 2 ... tsp (1 packet) instant yeast

DIRECTIONS

- 1.** Activate the Yeast: In a large mixing bowl, stir together warm water, sugar, and yeast. Let the mixture sit for 5-10 minutes until it becomes foamy.
- 2.** Mix the Dough: Add flour and salt to the bowl. Stir with a spoon or spatula until fully combined. The dough will be sticky-resist the urge to overmix or add extra flour.
- 3.** First Rise: Cover the bowl with a towel or plastic wrap and let the dough rise at room temperature for about 1 hour, or until it doubles in size.
- 4.** Second Rise: Transfer the dough to a greased 9x5-inch loaf pan. Use wet fingers or a spatula to smooth the top. Cover loosely and let rise for another 30 minutes.
- 5.** Bake: Preheat oven to 375°F (190°C). Bake the bread for 30-35 minutes, or until the top is golden brown and sounds hollow when tapped.
- 6.** Cool & Slice: Let the bread cool completely in the pan for 10 minutes, then transfer to a wire rack to cool fully before slicing.

TIPS FOR SUCCESS

Sticky dough = fluffy bread : Don't over-flour your dough; moisture helps create a soft crumb.

Check the rise : A properly proofed dough will gently spring back when pressed.

Make it your own : Stir in herbs, garlic, or shredded cheese before the second rise for fun variations. ?

