

## One Dough to Rule Them All - The Ultimate Versatile Bread Recipe

Imagine one dough that can make



**OVEN**  
**475°F**

**TIME**  
**3 min**

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### INGREDIENTS

3<sup>00</sup>/<sub>100</sub> cups (440g) all-purpose flour  
1<sup>00</sup>/<sub>100</sub> cups (360ml) warm milk or water  
2 tablespoons sugar  
2... teaspoons (1 packet) instant yeast  
1<sup>00</sup>/<sub>100</sub> teaspoons salt  
3 tablespoons oil (vegetable, olive, or melted butter)

### DIRECTIONS

1. ? Step 1: Mix the Dough: In a large mixing bowl, combine warm milk or water, sugar, and instant yeast. Stir and let sit for 2-3 minutes.
2. Add salt, oil, and flour. Mix until a shaggy dough forms.
3. ? Step 2: Knead: Turn the dough onto a floured surface and knead for 8-10 minutes, until smooth and elastic.
4. (You can also use a stand mixer with a dough hook for 5-6 minutes.)
5. ? Step 3: First Rise: Place the dough in a lightly greased bowl, cover, and let it rise in a warm spot for 1 hour, or until doubled in size.

### SWAPS & NOTES

Water : Milk gives a richer dough; water makes it lighter and chewier.

Sweet version : Add an extra tablespoon of sugar if making cinnamon rolls or sweet buns.

Oil options : Use olive oil for pizza, butter for rolls, or neutral oil for general use.

Make it whole wheat : Swap up to 1<sup>00</sup>/<sub>100</sub> cups flour with whole wheat flour-just add a splash more liquid.

### TIPS FOR SUCCESS

Use warm liquid (not hot): Around 100-110°F (38-43°C) helps activate the yeast without killing it.

Don't over-flour: Add flour gradually during kneading-too much will dry it out.

Let it rest before shaping: Resting the dough 5-10 minutes makes it easier to roll and shape.

Freeze extras: Shape and freeze dough balls or rolls.

