

Soft and Buttery White Bread Recipe Anyone Can Make

Easy Homemade White Bread ?



OVEN
375°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 ... teaspoons (1 packet) active dry yeast

1 % cups warm water (110°F/45°C)

2 tablespoons granulated sugar

1 teaspoon salt

2 tablespoons unsalted butter, melted

3 % cups all-purpose flour (plus extra for kneading)

Instructions:

1 Bloom the Yeast:

2 Make the Dough:

3 Knead:

4 First Rise:

5 Shape and Second Rise:

6 Bake:

7 Butter & Cool:

Tips for Success:

Trap Steam: Cover the loaf with a clean towel as it cools for an extra-soft crust.

Swap Flours: Use bread flour for a chewier texture and more structure.

Freeze It: This bread freezes beautifully! Wrap slices individually for toast-ready mornings.

Rise Smart: Let your dough rise in the oven with just the light on-perfect temperature!

Serving Suggestions:

With This One-Pan Breakfast Bake for a cozy weekend brunch

Slathered with jam or peanut butter

As a base for grilled cheese or garlic toast

Alongside No-Bake Cookie Classics for a nostalgic snack moment

Toasted with butter and a hot cup of tea for an easy breakfast

More Recipes You'll Love:

[These Chocolate Chip Cookie Bites](#)

[These Easy Turkey Wings](#)

[This Crockpot Nacho Dip](#)

[This One-Pan Breakfast Bake](#)

Final Thoughts:

DIRECTIONS

- 1.** Bloom the Yeast: In a large bowl, dissolve the yeast in warm water. Add sugar and stir gently. Let sit for 5-10 minutes until foamy-this means the yeast is active and ready.
- 2.** Make the Dough: Add salt, melted butter, and 2 cups of flour to the yeast mixture. Stir until combined. Gradually add the remaining flour ½ cup at a time, mixing until the dough pulls away from the bowl's sides.
- 3.** Knead: Transfer to a lightly floured surface. Knead for 8-10 minutes until smooth and elastic. This builds gluten and gives the bread its signature chew.
- 4.** First Rise: Place the dough in a greased bowl, cover with a kitchen towel, and let rise in a warm spot for about 1 hour, or until doubled in size.
- 5.** Shape and Second Rise: Punch down the dough and shape into a loaf. Place into a greased 9x5-inch loaf pan. Cover and let rise again for 30-40 minutes.
- 6.** Bake: Preheat oven to 375°F (190°C). Bake for 25-30 minutes, or until the top is golden brown and the loaf sounds hollow when tapped.
- 7.** Butter & Cool: Brush the top with melted butter for added flavor and shine. Cool slightly before slicing.
- 8.** Tips for Success: Trap Steam: Cover the loaf with a clean towel as it cools for an extra-soft crust.
- 9.** Swap : Flours: Use bread flour for a chewier texture and more structure.
- 10.** Freeze : It: This bread freezes beautifully! Wrap slices individually for toast-ready mornings.

11. Rise : Smart: Let your dough rise in the oven with just the light on-perfect temperature!
12. Serving Suggestions: This white bread is the ultimate blank canvas. Serve it:
13. With : This One-Pan Breakfast Bake for a cozy weekend brunch
14. Slathered with jam or peanut butter
15. As a base for grilled cheese or garlic toast
16. Alongside : No-Bake Cookie Classics for a nostalgic snack moment
17. Toasted with butter and a hot cup of tea for an easy breakfast
18. More Recipes You'll Love: These Chocolate Chip Cookie Bites
19. These : Easy Turkey Wings
20. This : Crockpot Nacho Dip
21. This : One-Pan Breakfast Bake
22. Final Thoughts: Homemade bread doesn't need to be complicated. With this easy white bread recipe, you get all the satisfaction of baking from scratch with none of the stress. It's perfect for beginners, beloved by pros, and sure to become a staple in your kitchen.
23. Tried it? Let us know how it went in the comments below-and don't forget to follow for more cozy, crave-worthy bakes from Chef Maniac! ???

TIPS FOR SUCCESS

Trap Steam: Cover the loaf with a clean towel as it cools for an extra-soft crust.

Swap Flours: Use bread flour for a chewier texture and more structure.

Freeze It: This bread freezes beautifully!

Wrap slices individually for toast-ready mornings.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/soft-and-buttery-white-bread-recipe-anyone-can-make/>