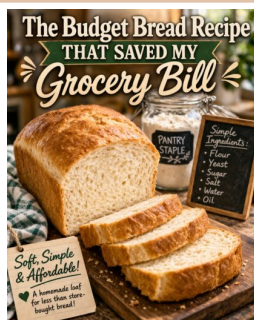


This Cheap Homemade Bread Helped Me Stretch Every Grocery Dollar

2 tablespoons vegetable oil or melted butter



OVEN
375°F

TIME
5 to 10 min

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INGREDIENTS

- 3 cups all-purpose flour
- 1 packet active dry yeast
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 cup warm water
- 2 tablespoons vegetable oil or melted butter

DIRECTIONS

1. In a large bowl, combine the warm water, sugar, and yeast. Let it sit for 5 to 10 minutes until foamy.
2. Stir in the oil and salt.
3. Add the flour gradually, stirring until a shaggy dough forms.
4. Turn the dough out onto a floured surface and knead for about 8 minutes, until smooth and elastic.
5. Place the dough in a lightly greased bowl, cover, and let rise until doubled in size, about 1 hour.
6. Punch down the dough and shape it into a loaf.
7. Place it in a greased loaf pan and let it rise again for 30 to 40 minutes.
8. Preheat the oven to 375°F.
9. Bake for 25 to 30 minutes, or until the top is golden and the loaf sounds hollow when tapped.
10. Let it cool before slicing.

SWAPS & NOTES

All-purpose flour keeps this recipe affordable and easy, but bread flour works too if you already have it.

The sugar helps feed the yeast and gives the loaf a little balance, but honey can be used in its place.

Oil is usually the most budget-friendly fat here, though melted butter adds a little more richness if that is what you have on hand.

This is the kind of bread that can handle little adjustments depending on what is in your pantry.

TIPS FOR SUCCESS

Use warm water, not hot water, when activating the yeast.

If the water is too hot, it can kill the yeast and keep the dough from rising properly.

A good target is warm to the touch, but not uncomfortable.

Even though this is a simple loaf, giving the dough enough time to rise is what creates that light, soft texture.

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

Original recipe: <https://chefmaniac.com/this-cheap-homemade-bread-helped-me-stretch-every-grocery-dollar/>