

The Easiest 20-Minute Bread Recipe for Warm, Homemade Comfort

It's a quick bread that uses baking powder for instant rise.



BREAD IN 20 MINUTES - THE PERFECT
RECIPE FOR THOSE IN A HURRY

You Will Need

2 cups all-purpose flour

1 tbsp baking powder

1/2 tsp salt

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OVEN
375°F

TIME
5 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 cup milk
- 1/4 cup vegetable oil or melted butter

DIRECTIONS

1. Preheat and Prep: I preheat my oven to 375°F and lightly grease a baking pan or line it with parchment paper.
2. Mix the Dry Ingredients: In a large mixing bowl, I whisk together the flour, baking powder, salt, and sugar.
3. Add the Wet Ingredients: I pour in the milk and oil (or melted butter) and stir until just combined. The dough will be slightly sticky but easy to work with.
4. Shape and Bake: I turn the dough out onto a lightly floured surface, shape it into a round loaf, and place it on the prepared baking sheet. For a rustic look, I score the top with a knife.
5. Bake: I bake the loaf for about 20 minutes, until golden brown and a toothpick inserted in the center comes out clean.
6. Cool and Slice: I let the bread cool slightly before slicing. Warm slices with melted butter are pure magic.

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

Original recipe: <https://chefmaniac.com/the-easiest-20-minute-bread-recipe-for-warm-homemade-comfort/>