

An Easy Homemade Bread Recipe – Just Five Ingredients

INGREDIENTS:

2 Cups of Warm Water
2/3 Cup Honey
1 3/4 Tablespoons Active Dry Yeast
1 1/2 Teaspoons Salt
6 Cups Bread Flour

DIRECTIONS:

*In a large mixing bowl, whisk together warm water and honey until honey is dissolved. Add yeast, and cover with a towel.

*In about 10-20 minutes, your mixture should look delightfully frothy.

*Mix in your salt, and then add the bread flour one cup at a time. (Use the whisk for the first three cups and then switch to a wooden spoon or silicone spatula for the last three cups.)

*Add a little extra flour to your hands and knead the dough, about 5 minutes. (Knead the dough right in the large mixing bowl. It keeps your counter cleaner.) Place kneaded dough in a large, greased bowl and cover with towel.

*After an hour, your dough should have risen significantly.

*Punch the dough for awhile then knead again for a couple of minutes. *Divide into two lightly-greased loaf pans and cover with your towel once more.

*After allowing the dough to rise for 30 minutes in the loaf pans, bake in a preheated oven at 325 for 30-35 minutes.

*A lot of bread recipes use an oven at 350, 325 works better if you use honey.

Source ; allrecipes.com