

This is one of the simplest breads to make with the fewest ingredients, making it a great way to get started with baking bread at home. For starters, you'll need the following ingredients:

- 2 1/2 cups flour (+ extra)
  - 2 1/4 teaspoons active dry yeast (1 package)
  - 1 teaspoon salt
  - 1 tablespoon sugar
  - 1 cup warm water
1. Add the dry ingredients to the bowl of a stand mixer if you have one. If not, any large bowl will work. Stir well (or mix on low setting a few seconds to get everything mixed up).
  2. Add water and mix on medium speed for 2-3 minutes.
  3. Sprinkle in enough flour to form a soft dough.
  4. Turn the dough out onto a floured work surface and knead with floured hands until the dough becomes smooth and feels somewhat elastic to the touch, about 5 minutes.
  5. Light coat the inside of a bowl with oil and transfer the dough to the bowl. Cover with a towel and set aside to rise until it has doubled in size. *This may take anywhere from 30 minutes to an hour depending on the temperature.*
  6. Punch down the dough and divide it into two equal halves.
  7. Roll out each dough ball into a long oval and roll it long ways like you were making cinnamon rolls.
  8. Grease a baking pan and place the rolled bread dough on it. It will look similar
  9. Cover with a damp towel until doubled in size (30 minutes or so, depending on your area). *Preheat the oven to 400 degrees F*
  10. Make diagonal cuts about 1/4" deep across the surface of each loaf.
  11. To give the loaf the crunchy crust, whisk 1 egg white with 1 Tablespoon of milk until frothy and brush it over the loaf.
  12. Bake at 400 degrees F for 25 minutes or until perfectly golden brown in color.