

## **Scott's simple / quick bread – takes about an hour to make**

2 1/2 tsp yeast – or 1 packet  
2 cups **bread** flour - don't use all purpose  
1 tsp salt  
1 tsp sugar  
1 cup warm water - or add a little more or less if necessary to get good consistency

This recipe doesn't take 4 hours like a lot of bread recipes. It's quick and easy and makes fairly dense, delicious bread that will take you about an hour to make. I don't do all the kneading and rising that most recipes call for and it still turns out fine. Just give it a try.

Combine the ingredients and add the water as you knead it until it's got a good consistency for 4 minutes or so. (if you have a blender with a dough hook it's even easier) Sprinkle some more flour on the dough as you are kneading it as needed. Then form it into whatever shape you want (a ball or a long French style loaf) and let it sit on the counter for a few minutes under a towel. Then put it into the oven on a preheated stone at 350 to 375 degrees for approximately 40 minutes. If you don't have a stone you can use a bread pan.

Sometimes I decide I want a little lighter, fluffier bread and I put it in a covered bowl in a warm place for a while before I shape it. You just can't screw this stuff up.

To test for doneness just thump it and if it sounds hollow it's done. That usually takes 40 minutes or so. Enjoy it.