20 Minute Homemade Bread

Ingredients:

- 3 cups of all-purpose flour
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup of milk
- 1/4 cup of vegetable oil
- 1 tablespoon melted butter (for brushing)

Prep Time: 5 min. / Cook Time: 15-20 minutes

Instructions:

1. Preheat your oven to 375°F (190°C) to get it ready for baking.
2. In a large mixing bowl, combine the dry ingredients: 3 cups of all-purpose flour, 1 tablespoon of sugar, 1 tablespoon of baking powder, and 1 teaspoon of salt. Mix well until thoroughly combined.
3. Create a well in the center of the dry mixture and gradually add 1 cup of milk and 1/4 cup of vegetable oil. Stir gently using a wooden spoon or spatula until a soft dough forms.
4. Transfer the dough to a lightly floured surface. Knead it gently for about 2-3 minutes, until it achieves a smooth and elastic texture.
5. Shape the dough into a loaf or divide it into smaller rolls as desired. Place it on a lightly greased baking sheet or in a loaf pan.
6. Brush the top of the dough with 1 tablespoon of melted butter to give a golden crust and delicious flavor.
7. Bake in the preheated oven for 15-20 minutes, or until the bread has risen and the top is golden brown.
8. Remove from the oven and let it cool slightly on a wire rack before slicing and serving.

Tips:
1. Add a pinch of garlic powder or herbs to the dough for extra flavor.
2. Ensure all ingredients are at room temperature; this helps the dough rise better.
3. For a crustier top, broil the bread for a minute at the end of baking.
4. Serve warm with butter or your favorite spread for an irresistible treat.