

## Hikari's Buttery Bread Recipe

### Tools:

- A basic kitchen or postal scale that weighs grams (very important in baking for consistency)
- Mixing utensil (silicone works best)
- Large mixing bowl (room for dough to rise)
- Measuring cup (2cup is ideal, this is optional though, as we're working by weight) or microwave safe container.
- Measuring teaspoon
- Bread pan (I use the 9x5)

### Ingredients:

- 512g All purpose flour (can use bread flour, makes it more chewy than soft/tearable)
- 454g water
- 8g (2 tsp) salt
- 8g (2 tsp) sugar
- 8g (2 tsp) dry active yeast (instant works too)

### How to make:

1. In large mixing bowl, combine flour and salt
2. [can skip this step if using instant yeast, just mix instant yeast into flour] In microwave safe container, heat water for 1m (or until slightly warm). Add in sugar and yeast, allow to bubble(5m)
3. Combine water/yeast/sugar mix to flour/salt mix, turn the dough in on itself until fully combined. No kneading required.
4. Allow dough to double in size (45m-2 hours depending on how warm your room is. Mine stays 80f+ so about 45m is enough)
5. Heat oven to 375f
6. Fold dough in on itself a few times around until smooth (I generally make 2-3 circles around the bowl of pulling the outside over into the middle)
7. Turn dough out into bread pan (lightly buttered helps remove later) and then fold in on itself around the pan at least once (brings the dough more together)
8. While oven is heating, let the dough rise in the bread pan for about 10 minutes, it'll fill out the pan and leave plenty of energy to rise further in the oven.
9. Bake loaf for 18 minutes; remove loaf from oven but leave oven on; lightly coat entire exposed top with butter; return to oven.
10. Bake additional 18-20 minutes or until golden brown
11. Remove loaf from pan onto cooling rack, cool for at least 30 minutes (important)

Enjoy!