1 teaspoon dry yeast
½ teaspoon oil
¼ teaspoon salt
1 Tablespoon honey
2 cups bread flour

Measure out 2/3 – 3/4 cup warm water. Sprinkle the yeast into it and stir. Let the yeast water wait to the side.

Place the oil, salt, honey and flour together into a bowl or pan. Make a well. Stir the yeast water again so that it is completely mixed. Pour it into the well. Mix until all the water is absorbed.

Turn out the dough onto a clean table. Knead it until the flour is completely absorbed. Knead more vigorously until it is "soft as a pillow."

Paint a 2x2x5 inch bread pan with oil. Place the dough in the pan and let rise well above the pan. Then bake at 350 degrees for 30 minutes.

Adapted from Nautilus Early Learning Center, Wilton, CN