

Homemade Bread Bowls (SixSisterStuff.com)

2 c. + 4 T. warm water
5½ t. yeast
½ c. butter, melted

2 T. granulated sugar
3 t. salt
6½ c. all-purpose flour

Use a stand mixer or large mixing bowl; add warm water and sprinkle in yeast. Let dissolve for a few minutes until yeast becomes foamy. Add melted butter, sugar and salt and mix until well combined.

Gradually add flour. Once combined, allow your mixer to knead the dough for about 5 minutes (you could do this by hand if you weren't using a mixer, but it may get a little tiring).

Punch dough down and form into 6 equal sized balls. Place on a greased cookie sheet and let rise until doubled.

Preheat oven to 425° and bake for 20-25 minutes, or until golden brown.

Let cool and cut off the top, remove some of the bread from the inside and fill with soup or dip.

Makes 6 bread bowls