

Easy Homemade Bread Bowls

1 1/2 cups warm water
2 tablespoons instant yeast
1 tablespoon sugar
3 1/2 cups bread flour, more as needed (I used all-purpose and it worked fine)
2 teaspoons salt
spray bottle with warm water

In a large bowl or the bowl of a stand mixer, dissolve the yeast and sugar in the warm water. Let sit 5-10 minutes, or until bubbly and foamy. Add 3 cups of flour and the salt, and mix well. Add remaining flour, 1/4 cup at a time, until the dough pulls away from the sides of the bowl and is only slightly sticky to the touch. Knead until smooth, 5-10 minutes. Place the dough in a lightly greased bowl, cover with a damp towel, and let rise 30 minutes.

After 30 minutes, preheat the oven to 500. Punch the dough down and divide into 4 equal sized pieces. Shape each piece into a ball and place on a lightly greased baking sheet. Score the top of each piece and sprinkle with salt, then spray with warm water and let rise 15 minutes. Bake in preheated oven for 2 minutes, then spray again with water and reduce the heat to 425. Bake 16-18 more minutes, or until golden brown.

adapted from [Yammie's Noshery](#)