

# Buttery Bubble Bread-from The Frugal Girl

1 package (2 ½ teaspoons) active dry yeast  
1 ¼ cups warm water (110-115 degrees F)  
½ cup sugar  
¼ cup melted and cooled butter (or vegetable oil)  
1 egg  
½ teaspoon salt  
4 to 4 ½ cups all-purpose flour  
6 tablespoons butter, melted

In a large mixing bowl, dissolve the yeast in the warm water. Add the sugar, butter, egg, salt, and 1 cup of the flour. Beat until smooth. Stir in enough remaining flour to make a soft dough. Turn out onto floured surface, and knead until smooth and elastic, about 5 minutes. Place in bowl, cover with a wet tea towel, and let rise for 1 hour, or until doubled.

Punch dough down. Turn out onto a lightly floured surface and divide dough into 1 ½ inch balls. Dip the balls into the 6 tablespoons of melted butter, and layer in a greased 9-inch tube pan. Drizzle with remaining melted butter. Cover and let rise in a warm place until double, about 45 minutes.

Bake in a preheated 350 degree oven for 30-35 minutes or until golden brown. Cool for 5 minutes before inverting onto a serving plate. Serve warm.

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