

Easy Bake Bread Recipe: Yummy, Tasty, and Crazy!

Are you a bread lover? Do you enjoy the aroma of freshly baked bread filling your kitchen? If so, get ready to embark on an exciting culinary journey with this easy bake bread recipe. Not only is it delicious and packed with flavor, but it is also straightforward to make. Get your apron on and let's get started!

The Ingredients

To create this extraordinary bread, you'll need:

- 3 cups of all-purpose flour
- 1 teaspoon of salt
- 2 teaspoons of sugar
- 2 ¼ teaspoons of active dry yeast
- 1 cup of warm water
- 2 tablespoons of olive oil

The Preparation

Follow these steps to make your bread dreams come true:

Easy-bake Bread Recipe: Yummy, Tasty and Crazy

by Alana Newhouse (Kindle Edition)

★★★★☆ 4.6 out of 5

Language : English

File size : 33863 KB

Text-to-Speech : Enabled

Screen Reader : Supported



Enhanced typesetting : Enabled
Print length : 78 pages
Lending : Enabled



1. In a large bowl, combine the flour, salt, and sugar.
2. Dissolve the yeast in warm water and let it sit for 5 minutes until it becomes frothy.
3. Pour the yeast mixture and olive oil into the bowl with the dry ingredients.
4. Mix all the ingredients together until a sticky dough forms.
5. Knead the dough on a lightly floured surface for about 5 minutes until it becomes smooth and elastic.
6. Place the dough in a greased bowl and cover it with a clean kitchen towel. Allow it to rise in a warm place for about 1 hour or until it doubles in size.
7. Punch down the risen dough to release any air bubbles.
8. Shape the dough into your desired shape, be it a loaf, rolls, or any crazy design your heart desires.
9. Place your shaped bread on a baking sheet, cover it again, and let it rise for another 30 minutes.
10. Preheat your oven to 400°F (200°C).

11. Bake the bread for 20-25 minutes or until the crust turns golden brown.
12. Remove from the oven and let it cool on a wire rack before slicing and indulging in its delightful aroma and taste.

Why This Bread Is Extraordinary

This bread recipe is not your ordinary loaf. It stands out for several reasons:

1. Versatile and Creative

One of the best things about this bread recipe is its versatility. You can experiment with different shapes, sizes, and even add various ingredients such as herbs, cheese, or nuts to enhance the flavor and texture.

2. Easy and Beginner-Friendly

If you are new to baking, fear not! This recipe is beginner-friendly and doesn't require any advanced baking techniques. With simple ingredients and clear instructions, success is guaranteed.

3. Sensational Flavor and Aroma

The combination of the yeast, olive oil, and a pinch of sugar creates a delightful aroma that will fill your kitchen, making your taste buds tingle with excitement. You won't be able to resist slicing into this freshly baked goodness!

4. Perfect for Any Occasion

Whether you're hosting a dinner party or simply craving a tasty snack, this bread recipe is perfect for any occasion. It will impress your guests and satisfy your hunger.

Closing Thoughts

Now that you have unlocked the secret to an easy, delicious, and crazy bread recipe, it's time to put your apron on and start baking. Enjoy the process, experiment with different ingredients and shapes, and indulge in the sensational flavors and aromas that will fill your home. Get ready to hear the oh-so-satisfying sound of crusty bread as you take a bite. Happy baking!



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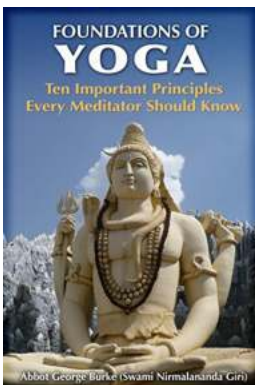
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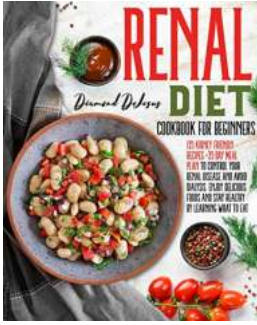


Baking a perfect loaf of bread is part science and part magic. Created from four simple ingredients of flour, yeast, water, and salt, breadmaking is one of the most difficult (and delicious) baking endeavors. Bread Baking for Beginners is a rare bread cookbook for true beginners to keep their bread baking on the rise.



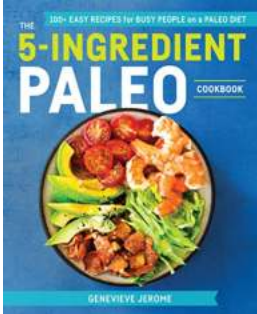
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