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## Take and bake italian bread

Home Recipes Cooking Style Baking I think mom used to bake at least four of these tender breads at once and they've never been long. She served the bread with every Italian meal. I love it toasted, too. -Linda Harrington, Windham, New Hampshire1 package (1/4 ounce) active dry yeast2 cups hot water (110 ° to 115 °) 1 teaspoon sugar2 teaspoons salt5-1/2 cups all-purpose flourIn a large bowl, dissolve yeast in hot water. Add the sugar, salt and 3 cups flour. Turn on medium speed for 3 minutes. Stir in the remaining flour to form a soft dough. Turn on a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to lubricate the top. Cover and let rise in a warm place until doubled, about 1 hour. Punch the dough down. Turn on a floured surface; Half. Shape each serving into a loaf of bread. Place each bread seam side down on a greased baking sheet. Cover and let rise until doubled, about 30 minutes. Meanwhile, preheat the oven to 400°. Make four shallow slashes over the top of each loaf with a sharp knife. Bake for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool. Love baking? Join Bakeable, Taste of Home's community dedicated to the joy of baking. Subscribe to the Bakeable newsletter and join the Facebook group where you will find recipes, tips and monthly challenges. Italian bread is super soft and absorbent, making it perfect for soaking up sauces. This homemade bread has a light crust that isn't too hard or crunchy, so it works really well for making sandwich recipes, too! Italian bread is great dipped in olive oil or thick sauces. It pairs well with a flavorful Bolognese or a saucy chicken dish like chicken cacciatore. It is so important to test yeast! To see if your yeast is still active, dissolve 1 teaspoon of sugar in hot water and then mix in your active dry yeast. Let it sit for 5-10 minutes. If the mixture becomes nice and frothy, you are good to go! The dough will increase more slowly or faster depending on the temperature of your kitchen. When you proof homemade Italian bread, place it in a warm, humid environment if you can. It will help the yeast create carbon dioxide, which encourages the dough to expand. Find this tip and more in our ultimate bread baking guide. 1 slice: 106 calories, 0 fat (0 saturated fat), 0 cholesterol, 197mg sodium, 22g carbohydrate (1g sugar, 1g fiber), 3g protein. Diabetic Exchanges: 1-1/2 starch. All editorial products are independently selected, although we may be compensated or receive an affiliate commission if you purchase something through our links. This classic Italian bread recipe is soft and tender on the inside with a chewy crust on the outside. Homemade bread doesn't get much better - or simpler - than this! (NOTE: This post was originally published in 2014 ). We have since updated it with new pictures, but it is the same recipe you know and How to make Italian bread from scratch Sometimes I wish I had one of these potions from Alice in Wonderland. So I makes me small enough to put on a piece of this Italian bread as a pillow. A heavenly soft, carbolicious pillow. But seriously, how wonderful would it be? Because not only are you quite comfy-cozy, you also have a snack right there to munch on as needed. And so when you want to eat the bread like a sandwich or turn it into a delicious baked French toast or strata or something, you can take the beverage that makes you great again. It's perfect. Aaaaag I've lost you. But homemade, soft-on-the-inside-crusty-on-the-outside classic Italian bread, remember? Yes, let's focus more on that. Ingredients You should I'm pretty sure that when I went to my grandmother and grandfather's house as a child, my snack diet consisted of snap peas from the garden, kohlrabi stems (no, really, so good) and sliced Italian bread from the bakery plain or with my grandmother's plum jam on it (it's really one of the best things about life ever, and I hope I can get the recipe one day to share it with you). So when Red Star Yeast asked me to make a loaf of Italian bread using their yeast, I was happy to take it on because of nostalgia. And homemade bread. It was a no-brainer. I was a little nervous that my recipe wouldn't taste quite the same as what I remembered eating as a youth - that soft, aforementioned pillowy center with a perfectly chewy, flaky crust - but my friends, this recipe is just that, and it's a glorious thing. It really doesn't take much time, effort or ingredients to get there, either. Just a little bit: Flour (bread flour or all-purpose flour works for this recipe) Yeast (Active dry yeast or instant yeast - see Recipe Notes for conversions!) Water Olive Oil And a little know-how about shaping it into a batard/torpedo bread (as I show in the picture above, but is also very well explained by the great Peter Reinhart in this video) And like that, you're well on your way to homemade bread bliss. How to enjoy Italian bread So in conclusion I will be making a loaf on the regular this fall and the season not to be named. And it will take some and all the following forms: Sandwich, strata, bread pudding, French toast, baked French toast stew, croutons, grilled cheese, toast. Surely I'm missing more options, but it's just for starters. Of course, just eating slice after slice plain (which I may or may not have done when this bread was cool enough to cut in) is going to happen a lot, too. If this crisp-cool weather (or in my great state of Minnesota, the weird summer-after-fall weather we'll have) has got you a bit of baking bug, as it has me, then put this easy homemade Italian bread on your list. You can thank me for that later, with a sandwich. Print your icon cullery icon instagram icon pinterest icon facebook icon print icon squares icon Easy, homemade classic Italian bread with a chewy crust and soft interior. for sandwiches, toast, breakfast bakes and more! Scale 2 1/4 tsp (1 (1 Red Star active dry yeast \* 1 teaspoon granulated sugar 1 cup hot water (about 110 ° F) 2 1/2 cups bread flour or all-purpose flour 2 tablespoons olive oil 1 teaspoon salt in a large bowl or bowl of a stand mixer, combine yeast, sugar and hot water. Leave to stand for 5 to 10 minutes, or until the yeast is foamy. Add 2 cups flour, olive oil and salt. Stir with a wooden spoon or with a dough hook at low speed until a shaggy dough forms. Turn the dough out onto a lightly floured surface and knead by hand 10 minutes, adding just enough of the remaining flour until a soft, smooth and elastic dough forms. OR increase the dough hook speed to medium and knead the dough in able mixer 5 minutes, adding just enough of the remaining flour until a soft, smooth and elastic dough forms. Shape the dough into a ball; place in an oiled bowl and turn to coat. Cover bowl with plastic wrap and let the dough rise 1 hour until doubled. Heat the oven to 400°F. Line a baking sheet with parchment paper, a silicone mat or light golden grease surface with oil or cooking spray. On a lightly floured surface, punch down the dough, then carefully shape into a batard/torpedo about 12 inches long. Transfer to prepared baking sheet. Cover with a tea towel and let rise another 20 to 30 minutes until inflated. Use a bread lame or serrated knife to make a few 1/4-inch deep slits in the surface of the bread. Bake the bread 20 to 25 minutes or until golden brown. Cool completely on a cooling rack before cutting. If you only have instant yeast on hand, use 1 3/4 teaspoon instant yeast instead of the active dry yeast. Use the highest quality olive oil you have on hand if possible. How to store homemade Italian bread: Leave uncsted bread (or covered with a tea towel) at room temperature 1-2 days. If cut, store the bread side down on a cutting board at room temperature 1-2 days. In addition to 2 days, store bread in a paper or plastic bag, sealed, at room temperature another 1-2 days. You can also freeze homemade Italian bread in a sealed plastic bag for up to 3 months. Keywords: traditional bread recipe, soft center bread, light bread recipe Disclosure: I received compensation from Red Star Yeast for recipe development purposes. All opinions are my own. Instructions Checklist 11/02/2018 First recipe for bread that I tried when I came back from Italy. Straight on, texture perfect. I think our flour is different... I used King Arthur. But oh... served with olive oil and a sprinkle of milled sea salt... Delicious! I would like to say that I advocated another short increase in about 45 minutes before I baked. Thank you, thank you! Read more 03/01/2017 Wow. Easiest bread ever. And utterly delicious. I made it with whole wheat flour and it was perfection. Read more 02/25/2017 Hi made the bread once was really good. I plan to make a double recipe half to make another bread second to make pizza dough. Do I need to double yeast too? seem some that uses 1 yeast bag for 4 cups flour. Also read best to add olive oil only to the end of kneading, as the oil can break up the glut and make it less elastic. Your thoughts? Read more 06/13/2015 The reason it was close is that you overworked your dough. Late answer I know, but it's more so for the people who come across this. You don't want to knead too much or you want to increase gluten action and it will be less airy more heavy. Read more 08/21/2013 Great Recipe! I think I ended up using just under 3 cups of flour, and instead of punching down the dough and letting it rise in the bowl again, I roll it out into a 12x9 rectangle and roll it up the jelly roll style, pinch the ends and put it on the pan. So I let it rise another 10 minutes before going into the oven. It seems to come out a little less close. Read more 08/19/2013 I have used this recipe for pizza dough twice. This is the best pizza dough recipe ever!!!!!!! I also made Italian bread with it twice. The first batch I made was flat and hard. Not sure where I went wrong with it. Tonight I made another bread of the Italian bread. It turned out perfectly. I prepared it as recipe indicated, and shaped it into a 12 inch loaf. I made the top of the bread with olive oil to give the top of the crust a good look. This time the bread was a winner. I ate half the bread alone. The crust was crispy. The interior of the bread was light, and airy. I will do this again! Read more 04/14/2013 This recipe was great - quick & easy to prepare/bake. The only changes I made were using AP flour instead of bread flour; to let it rise in the oven after turning the oven off &amp; then letting the oven light on (to try to secure 85ish temp); and skip it out on a flour surface - it went from the bowl to lightly greased baking sheet. This bread was loved by all 3 littles, hubby and myself! A keeper for sure. Read more 11/30/2012 I wanted to add a homemade bread to some DIY pasta sauce gift baskets I make for Christmas. I had never made bread before, so I needed something easy for a beginner, tasty and quick enough to make 10 loaves over the course of a weekend. This recipe hit it out of the park! I just made the test lot and can't wait to do it again. I think next time I'll add some rosemary to it. ) Read more 11/02/2012 This bread was great. I used a little more oil and sugar and brushed it with beaten egg before baking. Everyone should have this recipe!!!! Read more 10/16/2012 I know all the ratings rave about this broke, but I'm having trouble with it. I followed the instructions exactly, but I do not know if I have added enough flour? How much did everyone else add? The full 3 cups? The dough came out of the side of the bowl and it doubled after the 30 minutes, but then I knocked it down pieces firmly right to my hand and then the dough was very flat and I think too mushy as I rolled it into a 12inch loaf. Any help be appreciated.) Read more 03/06/2012 This is a great recipe. I threw in a few shakes of Italian Italian with the last 5 minutes beat. The family loved it; reminded us of Macaroni Grill bread, but better because it was smoking hot Ptk!... great with oil/balsamic blend. Read more 02/13/2012 I'm not usually a bread maker, too much time, too messy. This was a game and it was delicious! I couldn't believe how much taste it had. I made this to go with my homemade spaghetti and turkey meatballs and it went along with it perfectly. I'm really happy. I'm going to have to make bread more often! Read more 02/02/2012 Excellent, light and most delicious bread to make! This one is now my number one go to recipe for bread! Thanks so much for this did not fail broke. Can be done in an hour... what more can you ask for! Make a good toast too if you like a warmer toast! Best part ... non preservatives. Served with my homemade pasta and meatballs for dinner last night... The bread disappeared! Just delicious! Great for family of two as it makes a loaf so it won't go outdated. Give it a try! I've also tried this recipe using rapeseed oil, it makes a lighter bread. Delicious no matter what! Read more 25-01-2012 Best Italian bread ever!!!! The olive oil in the recipe gives it a wonderful taste. Works great for pizza crust, focaccia or bread. I always brush bread with extra olive oil. Top focaccia with mozzarella cheese. A Greek pizza filled with spinach, garlic, fresh pepper and Italian cheese blends is out of this world using this crust. Read more 08/09/2011 Easiest bread recipe in the world. Was just about to put the mixer on eBay but gave this a shot. Perfect first time! Will do it again Read more 03/01/2011 This is the most wonderful and easiest recipe for bread.... Love Love Love love!!!! My husband loves it. It's a goalkeeper! Read more 12/19/2010 This is the easiest bread recipe I've tried, and every time I bake a loaf of bread, it comes out perfectly. I am so grateful to find a bread recipe that takes so little time and is always wonderful. Read more 08/28/2010 Easy & quick, focaccia was delicious, made like a loaf of bread &amp; exploded off the side... looked fun but tasted good. Even man, not big fan of bread loved it. Made 3 times with Italian food. Sprung dried herbs and sprinkled with fresh rosemary. Read more 05/20/2010 It was the most delicious and easy bread I have ever made. The crust was crisp on the outside, but the bread inside was nice and soft. I will definitely do this more often. Read more 04/03/2010 Everyone really liked this bread and I loved how fast and easy it was. This recipe is a keeper! Read more 04/03/2010 Have done this twice, like the proposed focaccia and once as a loaf of bread. It is a great and quick recipe that can be easily done during the week. You won't be disappointed! Read more 12/29/2009 First time making this bread... very easy!! and it is light and fluffy. Love it. will definitely do Again. My favorite thing was the short increasing time. Don't take all day to make freshly baked bread. I put olive oil on top and dried Italian Italian with Parmesan cheese. Excellent! Great everyday or special occasion. Can't wait to dip in some oil or make some garlic bread with it too. delicious Read more 06/13/2009 I don't usually write reviews, but I had to judge this bread. It's the easiest bread I've ever made and delicious too! I've done it three times in the last week and with a two year old and a six week old that tells you how easy it is. Thanks for this recipe and I will share it with everyone. Read more 03/13/2009 Delicious! Soft and fluffy! So easy to make and I was surprised by the short climb time. Read more 12/20/2008 Read more © Copyright 2020 myrecipes.com. All rights reserved. This link from 26.2020, printed from 12.26.2020, is to an external website that may or may not meet the accessibility guidelines.

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