



# 10 Easy Bread Recipes

## 90 Minute Man Bread

*Makes one large loaf*

### INGREDIENTS

1½ cups of warm water (105-115 degrees)  
1 Tbsp honey  
2¼ tsp active-dry yeast  
2 Tbsp coconut oil, melted  
4 cups bread flour  
1½ tsp salt

### INSTRUCTIONS

1. If your kitchen is not warm, turn your oven to low. This is simply to warm your kitchen up a little bit (since it's cool where we live).
2. In your mixer bowl add warm water, honey and yeast. Stir a few times until honey dissolves. Once yeast starts foaming (5 minutes or so), add flour, melted coconut oil, and salt. Using dough hook, knead for 10 minutes on low/medium low. Leave your dough ball in the bowl and cover with a towel. Let rise for 30 minutes.
3. After the first rise, lightly flour a surface and scoop your dough ball on it. Knead your lump of dough by hand a few times, until it forms a firm ball. Cover this ball of dough with a towel.
4. Preheat oven to 400 degrees. If you have a pizza stone, make sure this is in the oven to warm up. Alternatively, you can use a cast iron skillet while the oven is preheating - as one reader had great luck with! (Note: We have only tested this recipe with a pizza stone.)
5. Let rise for 30 minutes.
6. After the second rise, place dough ball directly on pizza stone, cut two slits on the top of the dough ball and bake for 25 minutes at 400 degrees. If you are using a loaf or cast iron skillet, the cook time may need to be increased an additional 10-15 minutes. (bread is done when the internal temp is 220 degrees).
7. Let cool and enjoy.

### NOTES

We move this dough from the counter to the pizza stone, but if you don't feel confident in that transition, flour a piece of parchment paper and shape the dough on that for the second rise. Then move the entire paper with the dough to the oven for baking.

## No-knead Overnight Artisan Bread

*Makes one loaf.*

### INGREDIENTS

3 cups all-purpose flour  
2 tsp salt  
1 tsp active dry yeast  
1½ cups room temperature water

### INSTRUCTIONS

1. Combine flour, salt and yeast in a large bowl and stir to combine.
2. Add water and mix well. The dough will be hard to stir and shaggy, not smooth like traditional bread dough.
3. Cover with a towel and let rise overnight, 8-18 hours. The dough will bubble and rise.
4. When you're ready to make bread, flour your hands and your working surface and turn the dough out. Without kneading the dough, gently form it into a ball. Cover with a towel and allow to rest for one hour.
5. After the dough has risen for 30 minutes, preheat the oven to 450F and put your Dutch oven or oven-safe pot (that has a lid) inside to preheat. Do not put the lid in the oven. Preheat for 30 minutes.
6. When the dough has rested for an hour, and the pot has preheated, remove the pot from the oven. Carefully lift the dough from the surface and place into the pot. If your pot is stainless steel and not lined, you can line it with parchment paper first.
7. Replace the lid and place the pot back in the oven. Bake for 30 minutes with the lid on.
8. Remove the lid and bake for another 15 minutes, or until the top is golden-medium brown.
9. Allow to cool completely (at least 30 minutes in a spot where air can flow freely above and below).

### NOTES

To turn this recipe into individual bread bowls, divide the dough into two balls before allowing it to rest for 1 hour. Use two smaller oven-safe pots (with lids) and proceed with the remaining directions as written. To cut the tops out, cut like you would the top out of a pumpkin: angle a sharp, serrated knife both down and in towards the center of the loaf. Take care not to cut too far down, otherwise you'll poke a hole through to the bottom. Cut out the top and either serve, reserve for homemade croutons or breadcrumbs.

## EASY HOMEMADE DINNER BISCUITS

*Makes 6-9 biscuits.*

### INGREDIENTS

2 cups flour  
2½ tsp baking powder  
¾ tsp salt  
6 Tbsp cold unsalted butter, cut into small pieces  
½-¾ cup milk

### INSTRUCTIONS

1. Preheat oven to 450F.
2. Combine the flour, baking powder and salt in a large bowl.
3. Cut in the butter with a pastry blender or your hands, taking care not to melt the butter or create a paste. The mixture should resemble coarse breadcrumbs.
4. Add ½ cup of milk and combine until the flour is moistened. Knead the dough into a ball, pressing against the sides of the bowl to pick up any small pieces of dough. If additional milk is needed, add just 2 Tbsp at a time, kneading thoroughly after each addition. Note: The dough should not be wet enough to stick to your hands or the bowl. It should be dry enough to handle easily, and when you're done kneading, the bowl should be fairly clean.
5. **For drop biscuits:** Pull off a golf ball-sized portion and form into a ball. Press down slightly and place the biscuits on a large cookie sheet, 1" apart.
6. **For rolled biscuits:** Roll out the dough into a rectangle, approximately ½" thick. Cut into equal pieces and place on a large cookie sheet, 1" apart.
7. Bake for 8 minutes.
8. Rotate the pan 180 degrees and bake for another two minutes, if needed. The biscuits should be light golden brown on the bottom, and barely browning on top.

### NOTES

I have made these biscuits with organic all-purpose flour, freshly ground whole wheat, freshly ground spelt, everything in between and in various proportions. As long as you have 2 cups of flour, the biscuits will turn out delicious (though more "hearty" with whole grains).

## HOMEMADE PIZZA DOUGH

*Makes two pizzas.*

### INGREDIENTS

1½ cups warm water  
2 tsp active yeast  
2 tsp granulated sugar or honey  
½ cup semolina flour  
1 cup whole wheat or whole grain spelt flour  
1¾ cup organic all-purpose flour  
1 tsp salt

### INSTRUCTIONS

1. Combine warm water, yeast and sweetener in either a large bowl or the bowl of a stand mixer. Allow it to sit and bloom for five minutes.
2. Add flours and salt and knead for 10 minutes, or by hand until the dough is elastic and springs back into place after the thumb test.
3. Cover with a towel and allow to rise in a warm place until doubled, 1½ - 2 hours.
4. Lightly flour the counter and shape into two round balls. Cover with a towel until you are ready to pound or roll out into a pizza.

## HOMEMADE FLOUR TORTILLAS

*Makes 14.*

### INGREDIENTS

3 cups flour (bread flour, all-purpose or whole wheat, or any combination of the three)  
1 tsp salt  
1 cup slightly warm filtered water  
5 tablespoons of lard or coconut oil

### INSTRUCTIONS

1. Mix the flour and salt together in a large bowl.
2. Cut in the fat until the mixture resembles coarse breadcrumbs.
3. Add the water and knead the dough against the sides of the bowl a few times until it is smooth.
4. Preheat a griddle, cast iron skillet or oven to 400F.
5. Divide the dough into 14 equal pieces, rolling each into a ball. Allow the dough to rest for at least 10 minutes, or up to 2 hours.
6. Working with one ball at a time, dust your working surface, the ball and your rolling pin (I used a glass jar) with flour. Roll the ball into either a 6" circle, a shape that is about 1/8" thick, or any combination of the two (I'm notorious for triangle shaped dough!). Rotate and flip the dough as necessary to prevent sticking. You may also use a tortilla press if you have one.
7. When your cooking medium is hot, lay a tortilla across and cook for 30 seconds. Flip the tortilla over and cook for another 15 to 30 seconds. Repeat with the remaining balls of dough. Stack the cooked tortillas and wrap in a clean kitchen towel. Serve warm.

### NOTES

If dough for homemade flour tortillas is too crumbly, add a little extra water (1 tsp at a time) until dough is playable and doesn't tear!

## ROSEMARY OLIVE OIL BREAD

*Makes 2 loaves.*

### INGREDIENTS

1½ cups warm water (105-110 degrees)  
2 Tbsp olive oil  
2 tsp salt  
2 Tbsp sugar  
3½ - 4 cups bread flour  
2¼ tsp yeast  
3 Tbsp dried ground rosemary  
one egg for brushing the crust

### INSTRUCTIONS

1. Combine yeast and warm water in a bowl and allow yeast to bloom (you should see beer-like foamy bubbles), about 5-10 minutes.
2. Add remaining ingredients and knead for 10 minutes on medium using a mixer, or until dough is smooth and elastic if kneading by hand. (Feel free to add more flour to your kneading surface if necessary.)
3. Cover with a towel and allow dough to rise in a warm spot until doubled in size, 1 to ½ hours.
4. Pour onto a lightly floured surface and flatten to about 2 inches tall. Separate dough into two equal parts. Working with one section of the dough, gently punch the dough down and out, then folding the dough underneath itself. You will feel and hear air bubble pop. Repeat 3-4 times and tuck ends underneath so that the top is smooth. Place the dough, smooth side up, into a large loaf pan that has been sprayed with non-stick cooking spray. Cover with a towel and allow to rise for 40-45 minutes. Repeat with the remaining section of dough. Preheat oven to 400 degrees.
5. Once dough has finished the second rise, take a serrated knife and quickly and lightly slash each loaf one along the top. The cut should be shallow, just enough to aid in the rise while baking.
6. (optional) Mix the egg with a little bit of water and lightly brush each loaf using a designated brush (or your fingers).
7. Bake loaves for 25-30 minutes, until the top is nicely browned. The bread is done when it sounds hollow when tapped on the bottom.
8. When done, allow loaves to cool completely on a cooling rack before slicing.

### NOTES

You may make free-standing loaf rounds on a cookie sheet if you do not have loaf pans.

## **FOCACCIA**

*Makes 2 loaves.*

### **INGREDIENTS**

2¼ tsp yeast  
1 Tbsp sugar  
1⅓ cup warm water  
3½ cups flour  
2 Tbsp olive oil  
1 Tbsp salt  
Sea salt for topping

### **INSTRUCTIONS**

1. Combine yeast, sugar and warm water in a large bowl or in a stand mixer and allow it to bloom, approximately 10 minutes.
2. Add the remaining ingredients and knead by hand or with a mixer until dough is smooth and elastic, about 10 minutes.
3. Pour dough onto a lightly floured surface and divide into two equal pieces. Place each piece into an oiled 9" x 9" glass pan. Gently push and punch the round of dough so that it reaches each corner and edge of the pan. Repeat for the second pan. Preheat oven to 400 degrees.
4. Cover the dough with a towel and allow to rise in a warm place for 1 - 1½ hours.
5. Drizzle olive oil over the top of each loaf and gently spread using clean fingers or a brush to cover the entire surface. Add sea salt and any other desired toppings and bake for 25 minutes, or until golden brown on the edges and surface.
6. Remove pans from the oven; remove bread from the pans and allow to cool on a rack. Serve warm or at room temperature.

## VERY LITTLE BOTHER OAT BREAD

*Makes 2 loaves.*

### INGREDIENTS

2 cups oat flour  
3-5 cups bread flour  
4 Tbsp vital wheat gluten  
2 tsp salt  
1 Tbsp yeast  
2½ cups warm water (105-110 degrees)  
¼ cup sugar  
⅓ cup melted butter

### INSTRUCTIONS

1. In a stand mixer bowl, combine yeast, water and sugar and let sit until foamy. Add salt, oil, oat flour, 3 cups bread flour and vital wheat gluten. Mix until a sticky dough forms. Gradually add the remaining flour, ½ cup at a time, until the dough is slightly sticky but thick.
2. Cover bowl with a towel and set aside in a warm place to rise for 30 minutes; punch down.
3. Cover bowl and let rise again for 30 minutes; punch down.
4. Preheat oven to 350 degrees. Split the dough and shape into two loaves. Place the loaves seam down into oiled loaf pans. Cover pans with a towel and let rise in a warm place for 30 minutes.
5. Bake for 30 minutes. Allow to cool completely before slicing (if you can!).



## BEER BREAD

*Makes 2 loaves.*

### INGREDIENTS

5¼ cups bread flour\*

¼ cup plus 2 tablespoons cooked brown or white rice

3 Tbsp packed light or dark brown sugar

2 Tbsp active dry yeast

1½ Tbsp wheat bran

2¼ tsp salt

12 oz strong beer (ale or stout preferably), at room temperature

¼ cup plus 2 tablespoons milk or buttermilk, at room temperature\*

### INSTRUCTIONS

1. In a mixer or large bowl, combine the dry ingredients.
2. Add beer and milk and mix by hand or on low speed until the dough comes together. Add additional milk or flour as needed and knead until the dough is smooth and elastic.
3. Transfer dough to a large oiled bowl and cover with a towel. Let rise in a warm spot until doubled in volume, about 1½ hours.
4. Grease two loaf pans with cooking spray.
5. Punch down dough and shape into loaves.
6. Place each loaf in a greased pan and cover with a towel. Let rise in a warm spot until doubled in volume, about 1½ hours. Preheat oven to 350 degrees.
7. Bake the loaves until the crust is golden brown and the bottom sounds hollow when tapped, about 35-45 minutes. Remove loaf from pan immediately and let cool completely on a cooling rack before slicing.

### NOTES

If you don't have bread flour, substitute all purpose flour by adding 1 tablespoon of vital wheat gluten for each cup of all-purpose flour used.

I've made this using both buttermilk and a milk/vinegar buttermilk substitute and both have come out delicious.

## HOMEMADE HAMBURGER OR HOT DOG BUNS

### INGREDIENTS

1¼ cup milk  
1 large egg  
6 Tbsp olive oil or melted butter  
3 Tbsp sugar or honey  
4 cups unbleached bread flour (may substitute up to half with white whole wheat flour)  
1 Tbsp plus 1 tsp vital wheat gluten  
2 tsp salt  
2½ tsp yeast

### INSTRUCTIONS

1. Measure yeast in a mixing bowl.
2. Warm milk to 105-110 degrees (I used the microwave and a candy thermometer) and pour into yeast. Let stand for 5-10 minutes while yeast activates.
3. When the yeast is slightly beer-foamy (milk won't make it as foamy as water does), add all of the other ingredients and mix on medium until dough is smooth and elastic (5-10 minutes).
4. Pour into a large oiled bowl and let rise in a warm place until dough is doubled in size, 1-1½ hours.
5. After the dough has risen, pour onto a flour surface and knead to form a long log-shape.
6. Cut dough (I use a pizza cutter) into 12 equal pieces.
7. Shape pieces into round buns and place on a cookie sheet.
8. Cover loosely with plastic wrap sprayed with cooking spray (sprayed side down).
9. Preheat oven to 375 degrees and let buns rise for 30 minutes.
10. Bake for 15-22 minutes until lightly browned.