

Hands-Off Home Baking: Effortless Bread Maker Recipes for Perfect Homemade Loaves



The Original Bread Machine Cookbook: Simple Hands-Off Recipes to Bake Perfect Homemade Loaves With Any Bread Maker (Includes Gluten-Free Options)

by Camilla Chandler

★★★★☆ 4.1 out of 5

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Embark on a culinary adventure as we unveil the secrets to hands-off bread making. Say goodbye to the tedious kneading and shaping, and let your trusty bread maker do all the work. With our curated collection of simple recipes, you'll effortlessly craft perfect homemade loaves that will tantalize your taste buds and fill your home with the irresistible aroma of freshly baked bread.

Basic White Bread: A Timeless Classic

Simplicity meets deliciousness in this classic white bread recipe. Simply measure and add the ingredients to your bread maker, and within hours, it

will transform into a light and airy loaf. Perfect for sandwiches, toast, or as a base for your favorite spreads.

Ingredients:

- 3 cups (360 grams) all-purpose flour
- 1 teaspoon (5 grams) salt
- 2 tablespoons (28 grams) granulated sugar
- 1 tablespoon (11 grams) active dry yeast
- 1 1/4 cups (300 milliliters) warm water
- 2 tablespoons (28 grams) unsalted butter, softened

Instructions:

1. Add all the ingredients to your bread maker in the order listed.
2. Set the bread maker to the "Basic" or "White Bread" setting.
3. Press start and let the bread maker work its magic for approximately 3 hours.
4. Once the bread is done, remove it from the bread maker and let it cool on a wire rack before slicing and serving.

Whole Wheat Bread: A Nutritious Choice

Indulge in the wholesome goodness of whole wheat bread without compromising on taste. This recipe incorporates whole wheat flour, providing ample fiber and nutrients into your daily diet.

Ingredients:

- 2 1/2 cups (315 grams) whole wheat flour
- 1 1/2 cups (185 grams) all-purpose flour
- 1 teaspoon (5 grams) salt
- 2 tablespoons (28 grams) granulated sugar
- 1 tablespoon (11 grams) active dry yeast
- 1 1/2 cups (375 milliliters) warm water
- 2 tablespoons (28 grams) honey

Instructions:

1. Add all the ingredients to your bread maker in the order listed.
2. Set the bread maker to the "Whole Wheat" or "100% Whole Wheat" setting.
3. Press start and let the bread maker work its magic for approximately 3 hours and 30 minutes.
4. Once the bread is done, remove it from the bread maker and let it cool on a wire rack before slicing and serving.

Sourdough Bread: A Tangy Delight

Experience the tangy and slightly sour notes of sourdough bread, made effortlessly in your bread maker. This recipe utilizes a sourdough starter, lending a unique depth of flavor and a chewy texture.

Ingredients:

- 1 cup (120 grams) active sourdough starter
- 3 cups (360 grams) bread flour
- 1 teaspoon (5 grams) salt
- 1/2 teaspoon (2 grams) instant yeast
- 1 1/2 cups (375 milliliters) water

Instructions:

1. Add all the ingredients to your bread maker in the order listed.
2. Set the bread maker to the "Sourdough" or "Artisan" setting.
3. Press start and let the bread maker work its magic for approximately 4 hours.
4. Once the bread is done, remove it from the bread maker and let it cool on a wire rack before slicing and serving.

Honey Oatmeal Bread: A Sweet Treat

Indulge in the warm and comforting flavors of honey oatmeal bread. This recipe combines the sweetness of honey with the wholesome goodness of oatmeal, resulting in a moist and flavorful loaf.

Ingredients:

- 1 cup (200 grams) rolled oats
- 3 cups (360 grams) all-purpose flour
- 1 teaspoon (5 grams) salt

- 2 tablespoons (28 grams) granulated sugar
- 1 tablespoon (11 grams) active dry yeast
- 1 1/4 cups (300 milliliters) warm water
- 1/4 cup (60 milliliters) honey

Instructions:

1. Add all the ingredients to your bread maker in the order listed.
2. Set the bread maker to the "Sweet" or "Oatmeal" setting.
3. Press start and let the bread maker work its magic for approximately 3 hours.
4. Once the bread is done, remove it from the bread maker and let it cool on a wire rack before slicing and serving.

With the right recipes and a little help from your bread maker, you can enjoy mouthwatering homemade bread without any hassle. From classic white to wholesome whole wheat, tangy sourdough to sweet honey oatmeal, these hands-off recipes will empower you to create perfect loaves with minimal effort. Embrace the joy of baking and indulge in the delectable flavors of freshly made bread!



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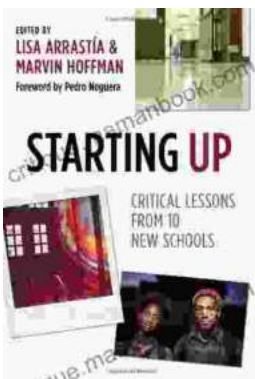
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