

BREAD RECIPES



Amish White Bread

Original recipe yield: Two 9x5-inch loaves

Prep Time: 20 min.

Cook Time: 40 min.

Ready In: 2 hrs. 30 min.

INGREDIENTS

- 2 cups warm water (110 degrees F/45 degrees C)
- 2/3 cup white sugar
- 1 1/2 tablespoons active dry yeast
- 1 1/2 teaspoons salt
- 1/4 cup vegetable oil
- 6 cups bread flour

DIRECTIONS

1. In a large bowl, dissolve the sugar in warm water, and then stir in yeast.
2. Allow to proof until yeast resembles a creamy foam.
3. Mix salt and oil into the yeast.
4. Mix in flour one cup at a time.
5. Knead dough on a lightly floured surface until smooth.
6. Place in a well oiled bowl, and turn dough to coat.
7. Cover with a damp cloth.
8. Allow to rise until doubled in bulk, about 1 hour.
9. Punch dough down.
10. Knead for a few minutes, and divide in half.
11. Shape into loaves, and place into two well oiled 9x5 inch loaf pans.
12. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.
13. Bake at 350 degrees F (175 degrees C) for 30 minutes.



Apple Bread

Original recipe yield: 32 servings

Prep Time: 20 min.

Cook Time: 40 min.

Ready In: 1 hour



INGREDIENTS

- 3 cups all-purpose flour
- 2 teaspoons cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup vegetable oil
- 2 cups sugar
- 2 eggs, beaten
- 1/2 teaspoon vanilla
- 2 cups apples - peeled, cored, and coarsely chopped
- 1 cup broken walnuts

DIRECTIONS

1. In bowl, combine flour, cinnamon, baking soda, baking powder and salt; set aside.
2. In large mixing bowl, place oil, sugar, eggs, vanilla and apples.
3. Stir moist mixture into flour mixture.
4. Add walnuts and mix.
5. Divide mixture between two greased 8-in. x 4-in. bread pans.
6. Bake at 350 degrees F for 40-45 minutes or until bread test done.
7. Cool for 10 minutes on wire rack before removing from pan.

Babka I

Traditional Polish Easter bread.

Serve as a coffee cake for breakfast or with tea.

Original recipe yield: Three 8-inch babkas

INGREDIENTS

- 1 1/4 cups margarine, softened
- 2 cups milk
- 2 (.25 ounce) packages active dry yeast
- 1/2 cup warm water (110 degrees F/45 degrees C)
- 5 eggs
- 4 egg yolks
- 1 cup white sugar
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 1 tablespoon orange liqueur (optional)
- 3 tablespoons grated orange zest
- 1 tablespoon grated lemon zest
- 10 cups all-purpose flour
- 1 1/2 cups dried currants
- 1 1/2 cups raisins
- 1 1/2 cups golden raisins
- 1 cup chopped blanched slivered almonds
- 1/2 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1 cup all-purpose flour



DIRECTIONS

1. Place yeast in a small bowl, and pour warm water over it. Stir with a spoon to break up the yeast. Set aside for 2 to 3 minutes.
2. In a small saucepan, scald milk. Add 1 cup butter or margarine, and stir until melted. Remove from heat, and let cool until lukewarm.
3. In a mixing bowl, beat 4 eggs and egg yolks with an electric mixer with a paddle attachment. Add sugar and salt, and continue to beat until mixture is thick and pale. Add vanilla, orange-flavored liqueur, zests, and yeast mixture. Combine. Beat in 4 cups flour gradually. Add milk mixture alternately with remaining 4 cups flour while beating on medium speed. Add up to an additional 1 cup flour if the dough is sticky. Mix in currants, raisins, golden raisins, and almonds.
4. Transfer dough to a clean large bowl. Knead using a large wooden spoon until the dough pulls away and doesn't stick to the spoon, about 8 to 10 minutes. Transfer dough to a large buttered bowl, and turn to coat. Cover with plastic wrap. Place in a warm place until dough reaches the top of the bowl, about 1 to 2 hours. Punch the dough down, re-cover the bowl, and allow to rise again.
5. Butter 3 angel food cake pans. In a small bowl, combine 1 cup flour, 4 tablespoons butter or margarine, brown sugar, and cinnamon to form crumb topping. Sprinkle evenly among the 3 pans.
6. Preheat oven to 350 degrees F (175 degrees C).
7. Punch the dough down again. Turn out onto a lightly floured surface. Knead for 1 minute. Cut into thirds, and transfer dough to prepared pans. Cover loosely with plastic wrap. Allow to rise to the top of pan. Beat remaining egg, and brush the top of the dough.
8. Bake at 350 degrees F (175 degrees C) until golden brown and hollow sounding when tapped, about 30 to 45 minutes. Immediately turn out onto a cooling rack so bread does not stick to the pan. Cool.

Banana Banana Bread

Original recipe yield: 1 - 9x5 inch loaf

Prep Time: 15 min.

Cook Time: 1 hr. 5 min.

Ready In: 1 hr. 20 min.

INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter
- 3/4 cup brown sugar
- 2 eggs, beaten
- 2 1/3 cups mashed overripe bananas



DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.
2. In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.
3. Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

Buttery Corn Bread

Original recipe yield: 12 servings

Prep Time: 15 min.

Cook Time: 25 min.

Ready In: 40 min.

INGREDIENTS

- 2/3 cup butter or margarine, softened
- 1 cup sugar
- 3 eggs
- 1 2/3 cups milk
- 2 1/3 cups all-purpose flour
- 1 cup cornmeal
- 4 1/2 teaspoons baking powder
- 1 teaspoon salt



DIRECTIONS

1. In a mixing bowl, cream butter and sugar.
2. Combine the eggs and milk.
3. Combine flour, cornmeal, baking powder and salt; add to creamed mixture alternately with egg mixture.
4. Pour into a greased 13-in. x 9-in. x 2-in. baking pan.
5. Bake at 400 degrees F for 22-27 minutes or until a toothpick inserted near the center comes out clean.
6. Cut into squares; serve warm.

Crusty White Bread

Original recipe yield: 2 loaves

Prep Time: 25 min.

Cook Time: 25 min.

Ready In: 2 hrs. 30 min.

INGREDIENTS

- 2 tablespoons active dry yeast
- 1 tablespoon white sugar
- 2 cups water
- 1 cup milk
- 2 tablespoons margarine, softened
- 6 cups bread flour
- 1 tablespoon salt



DIRECTIONS

1. In a small mixing bowl, dissolve yeast and sugar in the warm water. Let stand until creamy, about 10 minutes.
2. In a large mixing bowl, combine the yeast mixture with the milk, the butter or margarine, 4 cups of the flour and the salt; stir until well combined.
3. Add the remaining flour, 1/2 cup at a time, stirring well after each addition.
4. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes.
5. Lightly oil a large mixing bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and put in a warm place to rise until doubled in volume, about 1 hour.
6. Preheat oven to 400 degrees F (200 degrees C).
7. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.
8. Mist loaves with water and bake at 400 degrees F (200 degrees C) oven for 20 to 30 minutes or until the loaves are golden brown and the bottom of a loaf sounds hollow when tapped.

Irresistible Irish Soda Bread

Original recipe yield: 1 - 9x5 inch loaf

Prep Time: 15 min.

Cook Time: 1 hr. 10 min.

Ready In: 1 hr. 25 min.

INGREDIENTS

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1/3 cup white sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 egg, lightly beaten
- 2 cups buttermilk
- 1/4 cup butter, melted



DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C).
2. Grease a 9x5 inch loaf pan.
3. Combine flour, baking powder, sugar, salt and baking soda.
4. Blend egg and buttermilk together, and add all at once to the flour mixture.
5. Mix just until moistened.
6. Stir in butter.
7. Pour into prepared pan.
8. Bake for 65 to 70 minutes, or until a toothpick inserted in the bread comes out clean.
9. Cool on a wire rack.
10. Wrap in foil for several hours, or overnight, for best flavor.

Skillet Corn Bread

Original recipe yield: 2 servings

Prep Time: 5 min.

Cook Time: 10 min.

Ready In: 15 min.

INGREDIENTS

- 1/4 cup all-purpose flour
- 1/4 cup cornmeal
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 egg
- 1/4 cup milk
- 4 teaspoons vegetable oil, divided



DIRECTIONS

1. In a bowl, combine the flour, cornmeal, baking powder and salt.
2. In another bowl, beat the egg, milk and 3 teaspoons oil; stir into dry ingredients just until moistened.
3. Heat remaining oil in a heavy 8-in. skillet over low heat.
4. Pour batter into the hot skillet; cover and cook for 4-5 minutes.
5. Turn and cook 4 minutes longer or until golden brown.

Pane di Pasqua—Easter Bread

There are many variations on the theme of Easter Bread. This one is, according to Luisa, who posted it to a recipe collection, either Neapolitan or from the Neapolitan hinterland. The quantities are somewhat more approximate than one finds in professionally written recipes; I'd figure a quarter pound in all of pancetta and ham (100 g in all), about a quarter pound (100 g) of olives, and a quarter cup of capers.

INGREDIENTS:

- 1 small bell pepper, diced
- A medium onion, diced
- Pancetta and ham, shredded
- A hard-boiled egg, peeled, flattened, and cut up into bits
- Olives, pitted
- Capers, rinsed and patted dry
- Hot peppers (either dried or pickled)
- Fresh oregano and parsley, minced
- 5 cups (500 g) flour
- A packet of dry yeast, or a cube of fresh live yeast, dissolved in a little warm water
- Olive oil
- Salt
- Sugar

PREPARATION:

Sauté the pepper, onion, prosciutto, and ham in a little oil until the onion is translucent. Prepare the egg, rinse the capers and the hot pepper (if necessary), shred the hot pepper, discarding seeds and ribs, and pit and chop the olives.

Put the flour in a large bowl. Mix in the sugar and the salt, then add the yeast and the remaining ingredients, including the herbs, and sufficient water to obtain a dough of the proper consistency (roughly as firm as your ear lobe). Knead it until it is smooth and elastic, adding a little more flour if need be, then cover it and let it rise for an hour or so.

Divide the dough into small loaves, and bake them in a 440-500 degree (220-250 C) oven for 15-20 minutes, or until they have browned and sound hollow when thumped.

A Savory Neapolitan Easter Bread

An Easter Bread from Naples. Cristina writes, "I have been making an Easter Bread from Naples called Casatiello for about 20 years. It and the goat are my staples for an Easter meal. The bread takes forever but it is worth it. I was never given a recipe, just an explanation by a couple of guys from Napoli. So that is the best I can do here."

INGREDIENTS:

- See Below

PREPARATION:

Make a basic bread dough, whatever you like except double the yeast. Let it rise until double. Punch down and roll out into a large square (about 30" x 30"). Spread on some lard (I have no idea on the amount, but a good estimate would be 225g/half pound) and sprinkle with a lot of fresh cracked pepper.

Now add 1/4 lb each of chopped up salami and pancetta and a little bit of chopped up prosciutto. Sprinkle with coarsely grated pecorino romano or parmigiano. Roll up into a tube. Grease an angel food cake pan with lard and place tube inside (forming a ring). Lay 5 eggs (wash them but do not boil them first) on top and top with a criss cross of dough (2 strips of dough, forming an X, laid on top to hold down the eggs). Let rise for another hour or more (again, should be more than doubled). When ready, place in oven at 375 - 400 F (185-200 C) until the top is nice and brown and looks ready. This normally takes about an hour to an hour and a half. The smell in your house should tell you it is ready (my mouth starts watering and I know it is time.)

Now for the hard part: Let bread cool. Place in a paper bag (NOT PLASTIC) and leave it for the following day (do not refrigerate). It really needs a day to get full flavor. Leftover is great toasted the following day or even topped with a mild cheese and tomato slices and toasted in the oven.

Potato Bread with Herbs - - Pane di Patate alle Erbe

The preparation time should be about 20 minutes, plus three hours of rising time, and they classify it as moderately difficult.

INGREDIENTS:

- 8 ounces (200 g) potatoes
- 1 tablespoon (10 g, or 1/3 ounces) fresh live baker's yeast (what's sold in the chilled section of the supermarket)
- 1 tablespoon shredded basil
- 1 tablespoon minced parsley
- 4 fresh sage leaves, shredded
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon extra-virgin olive oil
- 5 cups (500 g) unbleached all purpose flour
- 3 hard-boiled eggs, peeled
- Milk
- Fennel seeds

PREPARATION:

Crumble the yeast into a large bowl and dilute it with 1 1/3 cups (330 ml) warm water. Stir in the oil, the herbs, the salt, and a cup of the flour, cover the starter, and put it in a warm place for a half hour. Boil the potatoes in lightly salted water until a skewer penetrates easily, peel them, put them through a potato ricer, and work the resultant mashed potatoes into the starter loaf.

Next, work the as much of the remaining flour into the mixture as is necessary to obtain a slightly sticky dough. Turn it out onto a floured work surface and knead it for about 10 minutes, or until it has become smooth and elastic, and is no longer sticky.

Return the dough to the bowl, cover it with a cloth and an upside-down plate, and let it rise for 90 minutes. Then knead the dough for about a minute, shape it out into a snake, and form it into a braid, sealing the three eggs between the ropes of dough. Put the braid on a baking sheet, cover it with a cloth, and let it rise for another hour; towards the end of the rising time preheat your oven to 460 F (230 C). Brush the loaf with milk, dust it with fennel seeds, and put it in the oven. When it has become golden lower the heat to 340 F (170 C) and bake it for about 40 minutes more.

Unleavened Bread

INGREDIENTS

- ½ cup whole wheat flour
- 1 cup white flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- 2 teaspoons shortening
- 5 tablespoons honey
- ¾ cup water

DIRECTIONS

1. Mix all of the above ingredients together.
2. Spread in a 9x13 pan sprayed with cooking spray.
3. Bake at 350 degrees for 15-20 minutes.



Pretzels

INGREDIENTS

1 package active dry yeast
1/8 cup warm water (105 degrees)
1 1/3 cups warm water
1/3 cup brown sugar
5 cups flour

DIRECTIONS

- Dissolve yeast in 1/8 cup warm water.
- Stir in 1 1/3 cups warm water, 1/3 cup brown sugar, and flour.
- Beat until smooth.
- Knead dough until smooth and elastic.
- Heat oven to 475 degrees.
- In a saucepan, measure 2 tablespoons baking soda to each cup of water. Place enough to fill saucepan. Boil soda and water.
- Tear off some dough and roll a pencil shape with your hands.
- Pick it up by both ends, cross to form rabbit ears, then twist the ends and pull them back to rest on the loop.
- Place twisted pretzel in water for 15 seconds until pretzel dough is golden or yellow in color. Then remove pretzel from boiling water and place onto salted cookie sheet.
- Salt top of pretzel with coarse salt.
- Place cookie sheet with pretzels into oven and bake for 8-10 minutes until pretzel is golden brown.

A Batch of Perfect Pretzels

INGREDIENTS

- A cookie sheet sprayed with nonstick spray
- 1 ½ teaspoon yeast
- ½ teaspoon brown sugar
- a dash of regular salt
- 1 ½ cup warm water
- 4 cups flour
- 2 cups warm water
- 2 teaspoons baking soda
- 1 egg, 1 tablespoon water and coarse salt (for salty pretzels) or
- ½ cup melted butter and white or brown sugar (for sweet pretzels)

DIRECTIONS

- In a small bowl mix together the 1 ½ teaspoon yeast, ½ teaspoon brown sugar, dash of salt, and 1 ½ cup warm water.
- Stir with a wooden spoon and set aside for about five minutes.
- In a large bowl measure out 4 cups of flour.
- After five minutes, when the yeast mixture is a little bubbly, pour it into the large bowl with the flour.
- Stir everything together with a wooden spoon, and finish mixing with your clean hands!
- When the dough is smooth, cover with a clean kitchen towel and let the dough rest for about an hour.
- After an hour, preheat the oven to 550 degrees. This is very hot, so make sure an adult is around to help!
- In another small bowl pour 2 cups of warm water and add the 2 teaspoons of baking soda. This is the “soda water.”
- Pull off a piece of dough about the size of a golf ball.
- Squeeze the ball of dough in your hands until there are no dry bits.
- When the entire piece is smooth, place it on a clean countertop and roll it into the shape of a snake. (If the dough sticks, sprinkle a little flour on the countertop.)
- Once the dough is rolled out into a long, thin snake, pick up the two ends, twist them, and press them into the upper loop of the circle. Don't worry if your pretzel isn't perfect.
- Dip your entire pretzel into the soda water and then set it on the cookie sheet that has been sprayed with nonstick spray. Continue until the cookie sheet is filled.
- If you want to make salty pretzels, in another small bowl, beat together the egg and one tablespoon of water. Now brush your pretzels with the egg mixture, and then sprinkle with the coarse salt. (Ignore this step if you want to make sweet pretzels.)
- Have an adult place the cookie sheet in the hot oven, and bake at 550 degrees for 8 minutes, or until pretzels are beginning to turn golden brown. Have the adult remove the cookie sheet from the oven.
- If you want to make sweet pretzels, while they are still on the cookie sheet and hot, brush the pretzels with melted butter and then sprinkle with white or brown sugar.