

EASY  
ARTISAN  
BREAD

RECIPES

by April Blomgren



*Simple and Delicious  
Artisan Breads to Enjoy*

# Easy Artisan Bread Recipes

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April Blomgren



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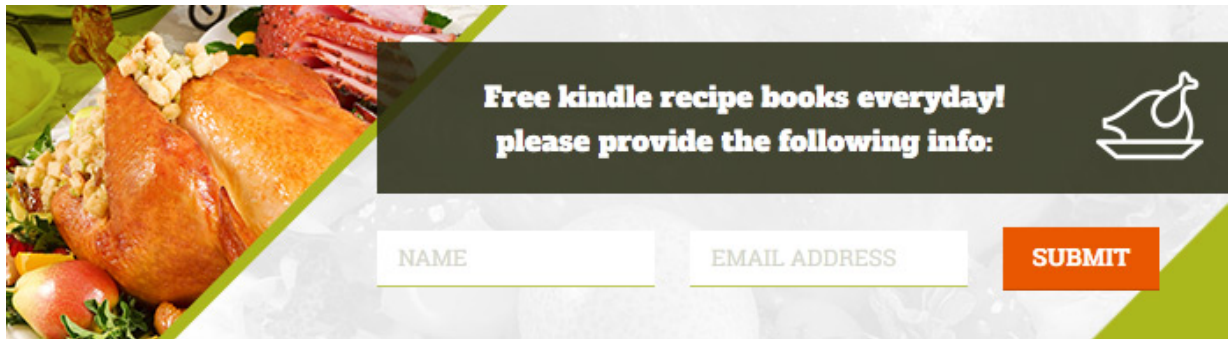
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# Introduction



Artisan bread is a modern baking phenomenon that expresses eating fresh bread. What joy is there in eating old bread when you can bake fresh ones every day or every other day?

This cookbook is your key to success and healthy bread-consumption.

Artisan bread embraces baking bread's creative side, using exciting ingredients and methods to create unique bread pieces.

This cookbook shares thirty fun ways to create bread that aren't only pleasing to the eye but smell so good to attract your neighbors right from



their homes. They are delicious, unique in build, have some of the softest insides, and crunchiest outsides that you ever enjoyed.

The recipes feature bread types for breakfast, lunch, dinner, starters, and pair well with a wide range of condiments, soups, sauces, and even well-enjoyed as they are.

Say bye to grabbing old bread from the grocery store while you embrace this therapeutic exercise of baking bread often.

It is an excellent book for beginner cooks, which will unleash a new and creative culinary side in you.

Welcome to my Easy Artisan Bread-Baking Cookbook.

# 1. Dutch-Oven Bread



As a beginner bread baker, this Dutch-Oven bread is your simple success route for crusty and soft bread. It acts as a guide for many other recipes in this book.

**Serves:** 6

**Prep Time:** 10 mins + 18 to 24 hours rising

**Cook Time:** 45 mins

**Ingredients:**

- 3 cups plain flour + more for dusting
- 2 tsp active dry yeast
- 1 ½ tsp kosher salt
- 1 ½ cups warm water (105°F)
- Special Equipment:

- 4 or 6-quart Dutch oven
- Cooking spray

**Instructions:**

1. In a large bowl, mix flour, yeast, and salt.
2. Pour in warm water and mix until dough forms into a ball.
3. Cover bowl with a plastic wrap and top with a damp napkin. Let dough sit at room temperature for 18 to 24 hours.
4. About an hour before the rising time is over, place Dutch Oven in oven and preheat to 450°F.
5. Meanwhile, dust a working surface with some flour; unwrap dough and transfer to floured surface.
6. Dust dough with some flour while re-shaping into a ball until slightly loose and not a firm ball. Flour a napkin, cover dough ball, and let sit as oven preheats.
7. When oven reaches 450°F, carefully remove Dutch oven. Open pot's lid and lightly grease with cooking spray. Place in dough ball, ensuring to maintain an even shape in the pot.
8. Cover pot, place in oven, and bake for 30 minutes. Remove pot's lid and bake further for 15 minutes or until loaf is golden brown.
9. Remove pan after and transfer bread to a wire rack.
10. Cover with a clean napkin to keep warm or leave open to completely cool.
11. Slice and serve.

## 2. Raisins Harvest Bread



This bread makes for an excellent Thanksgiving serving paired with sweet sauces, soups, jams, and butter.

**Serves:** 6

**Prep Time:** 10 mins + 10 hours rising

**Cook Time:** 55 mins

**Ingredients:**

- 1 cup whole-wheat flour
- 3 ¼ cups unbleached bread flour
- ½ tsp instant yeast
- 2 tsp sea salt
- 1 ¾ cups cold water

- 1 ¼ cup mixed raisins
- 1 cup pecans, roughly chopped

**Special Equipment:**

- 9 x 12-inch round deep casserole dish
- Cooking spray

**Instructions:**

1. In a large bowl, mix both flours, yeast, and salt. Mix in water with your hands until sticky dough forms.
2. Add raisins, pecans, and mix evenly into dough. Cover bowl with a dry floured napkin or plastic wrap and let sit overnight at room temperature until twice in size.
3. After, scrape dough onto a floured surface and mold into a round or oval shape to fit into casserole dish. Oil dish with cooking spray and place dough in casserole. Cover and let rise for 2 more hours or until puffy.
4. Preheat oven to 450°F and after, use a sharp knife to cut a crosshatch pattern on loaf.
5. Cover casserole dish with lid and bake dough in oven for 45 to 50 minutes. Remove lid and bake further for 5 minutes or until deep brown on top.
6. Remove dish from oven, transfer bread to a wire rack and let cool completely before slicing. Enjoy!



### 3. Mixed Seed Bread



This bread isn't only quickly satisfying but nutritious with many tasty elements.

**Serves:** 6

**Prep Time:** 10 mins + 12 hours 30 minutes rising

**Cook Time:** 45 mins

**Ingredients:**

- 2 ½ cups plain flour
- ¼ cup whole-wheat flour
- ¼ cup old-fashioned rolled oats
- 1 tbsp flaxseeds
- 1 tbsp poppy seeds
- 2 tbsp pumpkin seeds

- 2 tbsp sesame seeds
- 1½ tsp sea salt
- ½ tsp instant yeast
- 1½ cups water, room temperature

**Topping:**

- 1 tbsp old-fashioned rolled oats
- 2 tbsp sesame seeds
- 2 tbsp pumpkin seeds
- 1 tbsp flaxseeds
- 1 tbsp poppy seeds
- Special Equipment:
- 4 or 6-quart Dutch oven
- Greaseproof paper

**Instructions:**

1. In a large bowl, mix flours, oats, seeds, salt, and yeast.
2. Add water and mix well until thick and chunky dough forms.
3. Cover bowl with a floured napkin and let sit at room temperature for 12 hours or overnight.
4. After, position oven's rack in middle of oven and place Dutch oven on top - preheat oven to 450°F.
5. Once preheated, carefully remove pot and open lid. With much care, line Dutch oven with greaseproof paper. Scrape dough onto a flat surface, re-shape into a ball, and sit dough in pot.
6. In a small bowl, mix all topping ingredients and sprinkle on dough.
7. Cover pot and bake in oven for 30 minutes. Remove cover and bake for 15 more minutes or until top crust is golden brown and crispy.

8. Remove pot from oven and transfer bread to a wire rack to completely cool.

9. Slice and enjoy!



## 4. Herb and Garlic Focaccia Bread



Focaccia bread brings lovely brunch vibes to the table, with this aromatic version blending well with foods like eggs, bacon, breakfast beans, fruit juices, and many others.

**Serves:** 6

**Prep Time:** 10 mins + 45 minutes rising

**Cook Time:** 45 mins

### **Ingredients:**

- 3 cups plain flour
- 1 tsp sea salt
- 2 ¼ instant yeast
- 1 tbsp white sugar
- 4 tbsp olive oil, divided

- 1 2/3 cups warm water (between 120°F-130°F)
- ½ tbsp garlic powder
- ½ tsp salt
- ½ tsp black pepper
- ½ tbsp dried rosemary

### **Special Equipment:**

- Round baking pan
- Cooking spray

### **Instructions:**

1. Grease baking pan with cooking spray and set aside.
2. In a large bowl, mix flour, salt, yeast, and sugar.
3. Add 2 tbsp of olive oil to warm water; pour mixture into flour blend and combine evenly.
4. Press dough into pan and cover with a clean napkin. Let rise and double in size for 30 minutes.
5. Meanwhile, preheat oven to 375°F.
6. After 30 minutes, uncover dough and use the end of a wooden spatula to poke several holes into dough. Drizzle remaining olive oil on top and sprinkle with garlic powder, salt, black pepper, and rosemary. Cover dough with napkin and let rise for 15 more minutes.
7. Remove napkin and bake in oven for 30 to 35 minutes or until lightly browned.
8. Take out pan from oven and transfer bread onto a wire rack. Let cool slightly and slice into squares.
9. Serve.

## 5. Sandwich Bread



Sandwich bread is a staple to have; it comes in handy for quick lunch fixes. This piece is soft inside and crunchy on the outside for delicious sandwiches.

**Serves:** 6

**Prep Time:** 10 mins + 2 hours 25 minutes rising

**Cook Time:** 40 mins

### **Ingredients:**

- 6 cups plain flour
- 1 tbsp gar
- 1 tbsp sea salt
- granulated su
- 2 ½ tsp dry yeast (not active instant yeast)
- 2 tbsp melted butter + extra for brushing

- 2 cups warm water (110°F)

**Special Equipment:**

- 2 (8 x 4-inch) loaf pans

**Instructions:**

1. Generously coat loaf pans with butter and set aside.
2. In a large bowl, evenly combine flour, sugar, salt, and yeast.
3. Mix melted butter with warm water; add to dry ingredients and blend until wet, sticky dough forms. Cover bowl with a floured napkin and let dough rise for 1  $\frac{3}{4}$  hours in a warm place.
4. After, remove napkin, grease your hands well with butter, and press dough down to deflate. Share dough into two equal portions and sit in loaf pans.
5. Position oven rack in middle of oven and preheat to 375°F.
6. Leave loaf pans uncovered in the same warm place and let rise for 40 minutes or until dough reaches rim of loaf pans.
7. Place loaf pans in oven and bake for 40 minutes or until golden brown on top.
8. Remove loaf pans and immediately brush top with melted butter -transfer bread loaves to a wire rack to completely cool.
9. Slice and use for sandwiches.

## 6. Rosemary and Olives Bread



It is a classic Mediterranean bread excellent for many servings and ideal for occasions because of its rustic flavor.

**Serves:** 6

**Prep Time:** 10 mins + 12 hours 30 minutes rising

**Cook Time:** 45 mins

### **Ingredients:**

- ½ tsp instant yeast
- 3 cups plain flour
- 1½ tsp sea salt
- 1½ cups water, room temperature
- 3 tbsp fresh rosemary leaves
- 1/3 cup green olives, pitted and dried

- A pinch of sea salt

**Special Equipment:**

- 4 to 6-quart Dutch oven
- Greaseproof paper

**Instructions:**

1. In a large bowl, mix flours, yeast, and salt. Add water and combine well until thick dough forms.
2. Evenly mix in rosemary and olives into dough. Cover bowl with a floured napkin or plastic wrap and let rise for 12 hours or overnight at room temperature or until double in size.
3. After, position oven's rack in middle of oven and place. Dutch oven on rack - preheat oven to 450°F.
4. Meanwhile, uncover dough, re-shape into a ball, and let rise for 30 more minutes.
5. Once oven is ready, carefully remove pot, uncover, and line with greaseproof paper. Transfer dough to pot and sprinkle with a pinch of salt.
6. Cover pot and bake in oven for 30 minutes. After, open lid and bake for 10 to 15 more minutes or until golden brown and crispy.
7. Transfer bread to a wire rack and completely cool. Slice and serve!



## 7. Rustic Fig and Walnut Bread



Rustic bread is a trendy artisan piece that looks good on any table. This fig and walnut blend reminds us of ancient tastes, which serve well on modern platters too.

**Serves:** 6

**Prep Time:** 10 mins + 12 hours 30 minutes rising

**Cook Time:** 45 mins

### **Ingredients:**

- 1 cup whole wheat flour
- 1½ cups water, room temperature
- 2 cups plain flour
- 1½ tsp sea salt
- ½ tsp instant yeast

- 5dried figs, sliced
- 1/2 cupwalnuts

**Special Equipment:**

- 4 or 6-quart Dutch oven
- Greaseproof paper

**Instructions:**

1. In a large bowl, combine flours, salt, and yeast. Mix in water until thick dough forms. You may add a few more teaspoons of water or flour to make dough wetter or drier.
2. Cover bowl with a floured napkin or plastic wrap and let rise at room temperature for 12 hours or overnight.
3. After, place oven's rack in middle of oven and set Dutch oven on top - preheat to 450°F.
4. Meanwhile, uncover dough and evenly mix figs and walnuts into dough, making sure not to overwork dough - re-shape into a ball and set aside.
5. Once oven is ready, carefully remove pot, uncover, and line with greaseproof paper. Transfer dough to pot and sprinkle with a little flour.
6. Cover pot and bake in oven for 30 minutes. Remove lid and bake for 10 to 15 more minutes or until golden brown and crispy.
7. Transfer bread to a wire rack and completely cool. Slice and serve.



## 8. Wheat Bread



Make this healthy wheat bread for many breakfast accompaniments and enjoy fresh pieces without rushing to the bakery every morning.

**Serves:** 6

**Prep Time:** 10 mins + 12 hours 30 minutes rising

**Cook Time:** 40 mins

### **Ingredients:**

- 1 cup whole-wheat flour
- 2 cups plain flour
- ½ tsp instant yeast
- 1½ tsp sea salt
- 1½ cups water, room temperature

**Special Equipment:**

- 4 or 6-quart Dutch oven
- Greaseproof paper

**Instructions:**

1. In a large bowl, mix flours, yeast, and salt. Add water and combine well until thick, chunky dough forms. Balance dough's consistency with a few tsp of water or flour for wetter or drier dough.
2. Cover bowl with a floured napkin and let rest at room temperature for 12 hours or overnight.
3. After, place oven's rack in middle of oven and sit Dutch oven on top; preheat oven to 450°F.
4. Once preheated, carefully remove the pot, open the lid and carefully line pot with greaseproof paper. Scrape dough off bottom of bowl onto a lightly floured surface, re-mold into a ball, and place in pot. Sprinkle some flour on top.
5. Cover pot and bake in oven for 30 minutes. After, remove lid and bake for 10 more minutes or until golden brown and crispy.
6. Transfer bread to a wire rack and let cool completely. Slice and serve.

## 9. Skillet Bread



Skillet bread is your stress less way to make bread for lunch or dinner without kneading dough.

**Serves:** 6

**Prep Time:** 10 mins + 2 hours 30 minutes rising

**Cook Time:** 45 mins

**Ingredients:**

- 2 cups water warm (120°F to 130°F)
- 2 ¼ tsp instant yeast
- 3 ½ cups plain flour
- 2 cups grated cheddar cheese
- 1 tsp sea salt

**Special Equipment:**

- Large skillet
- Cooking spray

**Instructions:**

1. In a large bowl, mix water and yeast; set aside.
2. In another bowl, combine flour, cheddar cheese, and salt. Add mixture to yeast and mix well with your hands until smooth dough forms. Cover bowl with a floured napkin and set aside to rise for 1 to 2 hours or until doubled in size.
3. When rising time is almost up, position oven's rack in middle of oven and preheat to 450°F.
4. Meanwhile, grease skillet well with cooking spray and transfer dough to pan. Cover again and let rise for 30 more minutes.
5. After, place skillet in oven and bake for 30 to 45 minutes or until bread is golden brown.
6. Remove skillet; let bread sit in pan for 10 minutes before transferring to a wire rack to completely cool.



## 10. Cranberry Bread



It has a tangy bite, but the fruity flavor keeps you having more slices, and it tastes excellent without jam or other condiments.

**Serves:** 6

**Prep Time:** 10 mins + 12 hours 30 minutes rising

**Cook Time:** 55 mins

### **Ingredients:**

- 3 cups + 2 tbsp plain flour
- ½ tsp instant yeast
- 2 tsp sea salt
- 1 tbsp honey
- 1 ½ cups warm water (about 120°F to 130°F)
- ¾ cup dried cranberries

- $\frac{3}{4}$  cup chopped almonds and walnuts

**Special Equipment:**

- 4 to 6-quart Dutch oven
- Greaseproof paper

**Instructions:**

1. In a large bowl, mix flour, yeast, and salt. Add honey and water; mix with your hands until sticky dough forms.
2. Evenly mix in cranberries and nuts until well-distributed. Cover bowl with a floured napkin or plastic wrap and let rise at room temperature for 12 hours or overnight.
3. After, place oven's rack in middle of oven and sit Dutch oven on top; preheat to 450°F.
4. Meanwhile, uncover dough; re-shape into a ball, and leave to rise further.
5. Once oven has preheated, carefully remove pot, uncover, and line with greaseproof paper. Transfer dough to pot and sprinkle with a little flour.
6. Cover pot and bake in oven for 30 minutes. After, open lid and bake for 10 to 15 more minutes or until golden brown and crispy.
7. Transfer bread to a wire rack and let cool completely. Slice and serve.

## 11. Bread Rolls



Bread rolls are the perfect brunch or mid-afternoon bites, which serve well with a wide range of accompaniments. Nothing feels better than fresh, crispy, and soft-inside bread rolls with a cold drink.

**Serves:** 6

**Prep Time:** 10 mins + 60 minutes rising

**Cook Time:** 13 to 14 mins

**Ingredients:**

- 1 2/3 cups baguette flour
- ¼ cup whole-wheat flour
- 1 tsp roasted salt
- 1 tsp instant dry yeast
- 1/2 cup water

- 1 tsphoney
- Plain flour for dusting
- Olive oil for topping

**Special Equipment:**

- Standing mixer
- Greaseproof paper
- 1 large baking sheet

**Instructions:**

1. In standing mixer's bowl, add flours, salt, yeast, and water. Whisk with dough mixer on low speed until well-combined. Add honey 30 seconds after you begin mixing and combine until dough comes together.
2. Dust a work surface with flour and transfer dough on top. Divide into 8 pieces and roll into balls. Cover dough balls with a clean napkin and let rise for 15 minutes.
3. After, gently press dough with your hands to deflate and re-mold into balls. Layout a long greaseproof paper and arrange balls on top with enough space between each. Cover with a napkin and let rise for 30 to 35 minutes.
4. Place a baking tray in oven and preheat to 450°F.
5. When oven is ready, carefully remove tray and sit greaseproof paper with dough balls on top. Use a knife to make straight incisions into each ball and brush with 3 to 4 drops of olive oil.
6. Spray oven with some water and place in baking tray. Bake for 8 ½ minutes. Lower heat to 400°F and bake further for 5 minutes or until golden brown.
7. Remove tray and cool bread on a wire rack. Enjoy!



## 12. Sourdough Bread



Baking sourdough bread sounds intimidating, but it shouldn't. This recipe helps you make the best sourdough bread in the most seamless way possible so that you can make and enjoy it repeatedly.

**Serves:** 6

**Prep Time:** 10 mins + 4 hours rising

**Cook Time:** 30 mins

**Ingredients:**

- 4 cups plain flour
- $\frac{3}{4}$  cup active sourdough starter
- 1  $\frac{1}{2}$  cups warm water
- 1 tbsp honey
- 1 tsp salt

### **Special Equipment:**

- Standing mixer
- Cooking spray
- 4 to 6-quart Dutch oven
- Greaseproof paper

### **Instructions:**

1. In the bowl of stand mixer, add flour, sourdough starter, warm water, honey, and salt. Fix on dough hook and mix ingredients on medium-low for 5 minutes or until sticky dough forms.
2. Grease a large bowl with cooking spray and scrape dough into the bowl. Cover bowl with a plastic wrap and let rise for 3 hours or until doubled.
3. After, turn dough upside down and gently fold sides into the center. Do this one after the other per side. Turn bowl 90 degrees and repeat folding process several times.
4. Cover bowl with plastic wrap and let rise at room temperature for 2 to 3 hours.
5. After, dust a working surface with flour and transfer dough on top. Fold sides of dough into center several times and then flip dough over, which should be smooth. Dust dough with more flour and place on a large greaseproof paper.
6. Position oven rack in middle and set Dutch oven on top; preheat to 450°F.
7. Once ready, carefully remove Dutch oven, open lid, and lift greaseproof paper with dough and place in pot. Cover lid, return pot to oven and bake for 15 minutes. After, take off lid and bake further for 15 minutes or until crust is golden brown.
8. Remove pot after and let bread cool in pot for 15 to 20 minutes.

9. Transfer to a wire rack to cool completely; slice and serve.

## 13. Pretzel Bread



Pretzel bread is fancy but delicious with many soups, stews, and kinds of butter.

**Serves:** 6

**Prep Time:** 15 mins + 1-hour rising

**Cook Time:** 31 mins

**Ingredients:**

- 2 ¼ tsp dry yeast
- 2 tbsp brown sugar
- 1 cup warm water (between 105°F to 110°F)
- 2 tbsp whole milk
- 4 tbsp butter, melted
- 3 cups plain flour

- 1 tsp salt

**Baking Soda Bath:**

- 16 cups water
- ½ cup baking soda

**Salt topping:**

- 2 tbsp butter, melted
- 2 tbsp rough sea salt

**Special Equipment:**

- Standing mixer
- Cooking spray
- 2 (8 ½ x 4 ½-inch) loaf pans

**Instructions:**

1. In standing mixer's bowl, mix yeast, brown sugar, and water. Let stand for 5 minutes to activate the yeast.
2. Add milk and butter to yeast mixture and combine on low speed.
3. Fix on dough hook – in a bowl, combine flour and salt. Start turning yeast mixture while slowly pouring in flour until well-incorporated. Knead until dough forms into a slight tacky but firm ball, enough to handle.
4. After, grease a large bowl with cooking spray and transfer dough to bowl. Cover with a damp towel and let rise in a warm place for 1 hour or until twice in size.
5. Preheat oven to 400°F.
6. Meanwhile, for baking soda bath, bring water to a boil in a large pot over medium heat. Once boiling, slowly add baking soda a bit at a time to prevent a baking soda explosion.

7. While boiling, transfer dough onto a floured surface and use your hands to deflate gently. Divide dough into two and shape pieces into balls.
8. Immediately, drop one ball into baking bath, boil for 60 to 90 seconds on each side, remove dough, drain off excess liquid, and place on a greased baking sheet. Sprinkle sea salt on top and use a knife to cut a small “X” on top of dough. Repeat process for second dough ball.
9. Immediately, bake dough balls in oven for 22 to 25 minutes, rotating baking sheet once until beautifully brown on top.
10. Remove bread from oven, brush with butter, and place on a wire rack to cool. Enjoy!



## 14. Whole Wheat Honey Bread



It is a sweet morning bread excellent for many breakfast servings.

**Serves:** 6

**Prep Time:** 10 mins + 3 hours rising

**Cook Time:** 40 mins

### **Ingredients:**

- 1 cup whole milk, room temperature
- 1 ¼ cups water, room temperature
- ¼ cup honey
- 1 tsp active dry yeast
- 1 tsp olive oil
- ¾ cup old fashioned oats
- 2 ½ cups unbleached plain flour

- 3 cups whole-wheat flour
- 1 tbspsalt

### **Special Equipment:**

- Standing mixer
- Food processor
- Cooking spray
- 2 (8 ½ x 4 ½-inch) loaf pans

### **Instructions:**

1. In standing mixer's bowl, mix milk, water, and honey. Sprinkle yeast on top and slightly stir. Let mixture stand for 5 minutes or until yeast activates; mix in olive oil.
2. Add oats to a food processor and blend into a smooth powder. Pour into a large bowl and mix in 1 cup each of plain flour and wheat flour.
3. Fix dough hook into standing mixer and while stirring, slowly add flour mix until mixture comes together. While beating, slowly add some plain flour until soft dough forms, and no flour sits in mixer bowl.
4. Continue kneading dough at low speed and sprinkle salt on top. Knead further for 3 minutes or until dough is smooth, soft, and elastic.
6. Grease a big bowl with cooking spray; remove dough, shape into a ball, and sit in oiled bowl; cover with greased plastic wrap. Let sit at room temperature for 60 to 90 minutes or until doubled.
7. Oil loaf pans with cooking spray and set aside.
8. When dough is ready, transfer to a clean, flat surface and divide into two pieces. Take one piece into your hands and mold into a ball. Place dough all on working surface and roll back and forth to create an oblong ball. Lay dough in one of loaf pans and make other dough in the same manner; cover



each with greased plastic wraps. Sit at room temperature 45 minutes to 1 ½ hours or until doubled.

9. After, preheat oven to 375°F and bake dough for 35 to 40 minutes or until reached an internal temperature of 190°F to 200°F.

10. Transfer bread to a wire rack after and let cool completely; slice after.

11. Drizzle some honey on the slices and enjoy!

## 15. White Bread



A simple staple to make and have at home always. It comes in handy as an accompaniment for many foods and tastes excellent.

**Serves:** 6

**Prep Time:** 10 mins + 3 hours rising

**Cook Time:** 40 mins

**Ingredients:**

- 2 ½ cups whole milk, warmed (between 80°F to 100°F)
- 2 tbspggranulated sugar
- 1 tbspactive dry yeast
- 4 tbspbutter, melted
- 6 cups unbleachedplain flour(or bread flour)
- 1 tbspsalt

### **Special Equipment:**

- Standing mixer
- Cooking spray
- 2 (8 ½ x 4 ½-inch) loaf pans

### **Instructions:**

1. In standing mixer's bowl, mix milk, sugar, and yeast. Stir until well-combined and sit for 5 minutes or until yeast activates and is creamy; whisk in butter.
2. Fix on dough hook and while stirring, slowly add 4 cups of flour until dough comes together. While still beating, add remaining flour until dough is soft with no flour in mixer bowl.
3. Continue kneading dough at low speed and sprinkle salt on top. Knead further for 3 to 5 minutes or until dough is smooth, soft, and elastic.
4. Grease a big bowl with cooking spray - remove dough, shape into a ball, sit in oiled bowl, and cover with a greased plastic wrap. Let sit at room temperature for 60 to 90 minutes or until doubled.
5. Grease loaf pans with cooking spray and set aside.
6. When dough is ready, transfer to a clean, flat surface and divide into two pieces. Take one piece into your hands and mold into a ball. Place dough all on working surface and roll back and forth to create an oblong ball. Lay dough in one of loaf pans and make other dough in the same manner; cover each with greased plastic wraps. Sit at room temperature 45 minutes to 1 ½ hours or until doubled.
7. When the rising time is almost up, preheat oven to 375°F. Once dough is ready, place in loaf pans and bake for 35 to 40 minutes or until reached an internal temperature of 190°F to 200°F.

8. After, transfer bread to a wire rack, let cool, and slice after.
9. Serve!

## 16. French Bread



French bread is unique and is a fantastic base for bruschetta and many other hearty meals. Learn to make it here with ease.

**Serves:** 6

**Prep Time:** 10 mins + 1 hour 30 minutes rising

**Cook Time:** 45 mins

**Ingredients:**

- 1 tsp granulated sugar
- 2 ¼ tsp active dry yeast
- 1 ¼ cups warm water
- 1 ½ tsp salt
- 2 ½ to 3 ½ cups plain flour

**Special Equipment:**

- Standing mixer
- Dutch oven
- Cooking spray
- Greaseproof paper

**Instructions:**

1. In the standing mixer's bowl, mix sugar, yeast, and water until well-combined. Let sit for 5 minutes to activate yeast.
2. Combine flour and salt in a bowl.
3. Fix dough hook into standing mixer and while stirring at low speed, slowly add flour mixture until all flour is incorporated and no dry bits of flour remain in the bowl until dough is a little sticky and shaggy.
4. Grease a large bowl with cooking spray and dust dough with some flour. Turn over into bowl and dust the top of dough with more flour; cover the bowl with a clean napkin and let rise at room temperature for 1 hour or until doubled.
5. After, flour a clean work surface and transfer dough on top. Dust dough with some flour and shape into a ball. Pull each corner of the dough into the top center until dough feels tight. Turn the over and mold into a round loaf.
6. Flour a large bowl and sit dough inside. Cover with a clean napkin and let rise for 30 minutes or until doubled.
7. Meanwhile, place Dutch oven in oven and preheat to 450°F.
8. Once ready, remove Dutch oven and carefully line with greaseproof paper. Transfer dough to pot with seam side on top. Cover pot and bake in oven for 30 minutes. Open lid and bake further for 10 to 15 minutes or until a beautiful brown crust forms.

9. Once ready, remove pot and carefully holding greaseproof paper on the sides, lift out bread.

10. Set aside to cool; slice and serve.



## 17. Brioche



It is lovely to tear pieces of this fresh, soft bread and enjoy them with morning coffee.

**Serves:** 6

**Prep Time:** 30 mins + 5 hours and overnight rising

**Cook Time:** 30 mins

**Ingredients:**

**Sponge:**

- 1/3cupwarm milk(110°F)
- 1largeegg, room temperature
- 2 ¼ tspactive dry yeast
- 2 cupsplain flour

**Dough:**

- 1/3 cup granulated sugar
- 4 large eggs, lightly beaten
- 1 tsp kosher salt
- 1 1/2 cups plain flour
- 3/4 cup unsalted butter

### **Special Equipment:**

- Standing mixer
- Food processor
- Cooking spray
- 2 (8 1/2 x 4 1/2-inch) loaf pans

### **Instructions:**

1. For sponge: in the stand mixer's bowl, whisk milk, egg, yeast, and 1 cup of flour until smoothly combined and sticky. Sprinkle remaining flour on top to completely cover dough. Let rest uncovered in a warm place for 30 minutes. After, check for cracks in flour to confirm that yeast is alive.
2. For dough: add sugar, eggs, salt, and 1 cup of flour to sponge. Fix bowl to mixer and using the dough hook, mix ingredients on low speed for 1 minute or until dough starts coming together. While still mixing on low speed, add remaining flour and blend until fully incorporated. Increase speed to medium and knead for 15 minutes. If dough feels too loose, add 3 tbsp of flour and knead for 15 more minutes.
3. Reduce speed to medium-low speed and add batches while mixing per batch. When all dough is added, increase speed to medium-high and knead for a minute, then medium speed for 5 minutes or until slightly sticky and soft.
4. Cover bowl with plastic wrap and let sit at room temperature for 2 hours or until doubled in size.

5. After, turn dough upside down in bowl, pat down to its original size and cover with plastic wrap. Let rise in the refrigerator overnight.
6. The next morning, cut dough into 3 pieces and each piece into 6. Mold each dough into balls and closely arrange in the loaf pans. Cover with plastic wraps and let rise for 2 hours.
7. To bake, preheat oven to 375°F and bake loaves for 30 minutes or until golden brown. You may cover bread with foil if browning too quickly.
8. Remove from oven, let completely cool in pan and serve afterward.

## 18. Blueberry Bread



The blueberry splurge in this bread gives you many reasons to grab a slice or two and snack on them to revive your mid-day energy.

**Serves:** 6

**Prep Time:** 10 mins

**Cook Time:** 60 mins

**Ingredients:**

- 1 large egg
- 1/3 cup vegetable oil
- ¼ cup granulated sugar
- ½ cup light brown sugar, packed
- ¼ cup sour cream
- 1 tsp vanilla extract

- 1 cup plain flour + ¼ cup for tossing with blueberries
- ½ tsp baking powder
- ¼ tsp salt or to taste
- ½ tsp baking soda
- 1 cup coarsely grated zucchini
- 1 cup fresh blueberries

**Special Equipment:**

- 9 x 5-inch loaf pan
- Cooking spray

**Instructions:**

1. Preheat oven to 350°F and grease loaf pan with cooking spray. Set aside.
2. In a large bowl, whisk egg, vegetable oil, sugars, sour cream, and vanilla.
3. In another bowl, combine 1 cup of flour, baking powder, salt, and baking soda.
4. Gradually, add and mix dry ingredients with wet ingredients until smooth but don't overmix. Fold in zucchini and set aside.
5. In a medium bowl, toss remaining flour with blueberries and fold into the batter.
6. Pour batter into loaf pan and slightly smoothen the top with a spatula. Bake for 55 to 60 minutes or until golden on top and set in the middle.
7. Remove pan after and let bread cool in pan for 5 minutes - transfer bread to a wire rack to cool completely. Slice and serve afterward.

## 19. Chocolate Bread



If chocolate bread weren't a part of this cookbook, we wouldn't be hitting major goals. Chocolate makes almost anything shine, and right here, you get to add some fun to your baked goods. It is moist, smells good, and tastes heavenly.

**Serves:** 6

**Prep Time:** 10 mins

**Cook Time:** 60 mins

**Ingredients:**

- 1 ½ cups plain flour
- 1 tsp baking powder
- 1/3 cup unsweetened cocoa powder
- ½ tsp salt



- ½ cup unsweetened applesauce
- ¼ tsp baking soda
- 2/3 cup Greek yogurt
- 2 large eggs
- 1/3 cup coconut oil, melted
- 1 cup light brown sugar
- 1 tsp vanilla extract
- 1 cup dark chocolate chips

**Special Equipment:**

- 9 x 5-inch loaf pan
- Cooking spray

**Instructions:**

1. Preheat oven to 350°F and grease loaf pan with cooking spray.
2. In a medium bowl, mix flour, baking powder, cocoa powder, baking soda, and salt.
3. In a large bowl, whisk applesauce, eggs, coconut oil, brown sugar, vanilla, and Greek yogurt. Gradually, stir in flour mix until smooth batter forms.
4. Pour batter into loaf pan and scatter chocolate chips on top. Place pan in oven and bake for 45 to 60 minutes or until a toothpick inserted into bread comes out with moist crumbs.
5. Remove pan from oven and allow cooling for 5 to 10 minutes. After, run a knife around bread and turnover onto wire rack. Slice and serve.

## 20. Yogurt Garlic Flatbread



Flatbread comes in handy for soup, sauce, and bean servings – this garlic and yogurt flavored bread is one that you will enjoy so well. Try it with bean chili.

**Serves:** 6

**Prep Time:** 10 mins

**Cook Time:** 20 mins

### **Ingredients:**

- 2 cups plain flour
- ½ tsp salt
- 1 tsp garlic powder
- 1 2/3 cup Greek yogurt

**Special Equipment:**

- Large cast-iron skillet

**Instructions:**

1. In a large bowl, mix flour, salt, garlic powder, and Greek yogurt until smooth, sticky dough forms. Do not knead dough to prevent tough dough.
2. Divide dough into 6 equal-sized balls.
3. Dust a flat work surface with flour and roll out each dough ball into a thin 10-inch circle.
4. After, heat a large cast-iron skillet without butter or oil over medium heat until very hot, about 10 minutes.
5. Add one circle to skillet and cook until bottom browns and bubbles form on top. Flip with a spatula and cook for 2 minutes per side or until brown too; transfer to a plate.
6. Make more bread with remaining dough balls in the same manner.
7. Serve bread warm with your preferred sauces.

## 21. Flour Tortillas



Say bye to pricey tortilla packs at the grocery store. Make your pieces and enjoy as many wraps as you desire without breaking a budget.

**Serves:** 6

**Prep Time:** 15 mins

**Cook Time:** 24 mins

**Ingredients:**

- 4 cups plain flour
- $\frac{1}{4}$  cup vegetable oil
- 1  $\frac{1}{2}$  tsp salt
- 1  $\frac{2}{3}$  cup hot water

**Special Equipment:**

- 10-inch non-stick skillet

- Cooking spray

**Instructions:**

1. In a large bowl, mix flour and salt. Add oil, water, and combine well with your hands until dough comes together and all liquid is absorbed. If dough is too sticky, add more flour. If too firm, add 1 tablespoon of water at a time.
2. Transfer dough onto a clean, work surface and knead for about 10 minutes or until entirely smooth.
3. Divide dough into 12 equal balls and flatten each ball a round-like plate. Dust each dough on both sides with flour, cover with a clean napkin, and set aside for about 5 minutes.
4. Heat skillet dry over medium heat.
5. Take off napkin and with a rolling pin, roll out one dough into an 8-inch circle. Place dough in skillet and cook until bottom browns and bubbles appear on top. Flip bread and cook again for 2 minutes.
6. Transfer tortilla onto a clean napkin, cover, and cook remaining dough in same manner. Enjoy!

## 22. Orange Bread



wouldn't you love a piece of this bread? Trust me; you'll be eating slices upon slices of it - the flavor and tang is right. It is a famous American bread but tastes better than the bakery's when made at home.

**Serves:** 6

**Prep Time:** 10 mins

**Cook Time:** 55 mins

**Ingredients:**

- 1 ¼ cup unsalted butter, at room temperature
- 4 large eggs
- 1 ¼ cup caster sugar
- 1 ¼ cup self-rising flour
- 1 tsp baking powder



- 2 oranges, zested

**Drizzle:**

- 1 orange, juiced
- 2/3 cupcaster sugar
- Special Equipment:
- 9 x 5-inch loaf pan
- Cooking spray

**Instructions:**

1. Preheat oven to 350°F and grease loaf pan with cooking spray. Set aside.
2. In the stand mixer's bowl, whisk butter, eggs, and sugar until smooth. Add flour, baking powder, and orange zest. Mix well until thoroughly combined.
3. Pour batter into loaf pan and bake in oven for 45 to 55 minutes or until risen and springy at touch.
4. When ready, remove pan from oven and let bread sit in the pan for 5 minutes.
5. Meanwhile, make drizzle: in a medium bowl, whisk orange juice and caster sugar until smooth. Pour drizzle over bread and let cool for 2 hours or overnight.
6. When ready to serve, remove bread from pan, slice, and serve.

## 23. Currant Cornbread



Cornbread is an American classic but introduces some fun to the piece by adding black currants. It creates for a heartier bite.

**Serves:** 6

**Prep Time:** 10 mins

**Cook Time:** 45 mins

**Ingredients:**

- 1 cup plain flour
- 1 ½ tsp baking powder
- 1 cup yellow cornmeal
- 1 tbsp granulated sugar
- 1 tsp coarse salt
- A pinch cayenne pepper
- 2 large eggs, lightly beaten
- 1 ½ tbsp unsalted butter, melted
- 1 ½ cups milk

- ½ cup corn kernels, frozen
- 1 cup grated Cheddar cheese
- ¼ cup dried black currant
- 1 tbsp toasted coconut flakes for garnish

**Special Equipment:**

- 10-inch cast-iron skillet
- Cooking spray

**Instructions:**

1. First, preheat oven to 425°F and grease cast iron with cooking spray. Set aside.
2. In a large bowl, mix flour, baking powder, cornmeal, sugar, salt, and cayenne pepper.
3. In another bowl, whisk eggs, butter, and milk. Blend both mixtures and fold in corn kernels, cheddar cheese, and black currants.
4. Pour mixture into cast-iron skillet and evenly level top flat with a spatula. Bake in oven for 35 to 45 minutes or until a toothpick inserted into bread comes out with moist crumbs.
5. Remove pan and let bread cool in pan for 5 minutes - transfer to a wire rack to cool further.
6. Garnish with coconut flakes, slice, and enjoy.

## 24. Banana Bread with Chocolate Chips



Banana bread is trendy and a good idea to bake some if you are trying out bread-baking. Adding chocolate chips creates a fuller, more delicious, and more beautiful bread.

**Serves:** 6

**Prep Time:** 10 mins

**Cook Time:** 60 mins

**Ingredients:**

- 3ripe bananas
- $\frac{1}{3}$  cupbutter, melted
- 1 tsp vanilla extract
- $\frac{1}{2}$  cupgranulated sugar
- 1egg, beaten

- 1 ½ cups plain flour
- Salt to taste
- 1 tsp baking soda
- ½ cup mini chocolate chips

**Special Equipment:**

- 9 x 5-inch loaf pan
- Cooking spray

**Instructions:**

1. Preheat oven to 425°F and grease loaf pan with cooking spray.
2. In a large bowl, mash bananas with a fork until smooth. Mix in butter until well-combined.
3. Add vanilla, sugar, egg, flour, salt, and baking soda and mix until batter is smooth. Fold in chocolate chips, leaving a little for topping.
4. Pour batter into loaf pan, scatter remaining chocolate chips on top and bake in oven for 50 to 60 minutes or until set in the center.
5. Remove pan from oven, let bread cool in oven for 5 minutes and transfer to a wire rack to cool completely.
6. Slice and enjoy.



## 25. Pumpkin Bread with Cream Cheese



It is pumpkin season and a good way to use this vegetable in bread, but with some cream cheese for extra yum and tastes.

**Serves:** 6

**Prep Time:** 10 mins + 12 hours 30 minutes rising

**Cook Time:** 50 mins

**Ingredients:**

**Pumpkin bread batter:**

- 1 large egg
- 1 cup pumpkin puree
- $\frac{1}{4}$  cup coconut oil, melted
- $\frac{1}{4}$  cup sour cream



- ½ tsp baking soda
- 2 tsp vanilla extract
- ½ cup light brown sugar, packed
- ¼ cup granulated sugar
- 1 cup plain flour
- ½ tsp baking powder
- 1 tsp pumpkin pie spice
- ½ tsp nutmeg powder
- 2 tsp cinnamon powder
- A pinch of salt

### **Cream Cheese Filling:**

- 1 large egg
- 4 oz cream cheese, room temperature
- ¼ cup granulated sugar
- 3 tbsp plain flour

### **Special Equipment:**

- 9 x 5 rectangular baking dish
- Cooking spray

### **Instructions:**

1. Preheat oven to 350°F and grease baking dish with cooking spray.
2. For bread batter: in a large bowl, whisk egg, pumpkin puree, coconut oil, sour cream, vanilla extract, and sugars.
3. Add flour, nutmeg powder, baking powder, baking soda, cinnamon powder, pumpkin pie spice, and salt. Mix well with a spatula until smoothly combined. Set aside.

4. For cream cheese filling: in a medium bowl, using a hand mixer, whisk cream cheese and sugar until smooth. Add flour and evenly combined.
5. Pour and spread two-thirds of bread batter in baking dish. Use a spatula to spread cream cheese filling on top and then, remaining bread batter. Make sure top is smooth and even, but lightly to not mix into the cream cheese filling.
6. Bake for 45 to 50 minutes or until golden on top and center is set.
7. When ready, remove dish and let bread cool in there for 15 minutes. Transfer to a wire rack to completely cool and slice.

## 26. Cheese Bread



I love cheese, and I guess you do too! This piece of bread is pampering to the soul. Make it as often as possible and thank me later.

**Serves:** 6

**Prep Time:** 10 mins + 2 hours 30 minutes rising

**Cook Time:** 55 mins

### **Ingredients:**

- 1/3 cup water, warmed (110°F)
- 1/2 cup buttermilk, warmed (110°F)
- 2 tbsp granulated sugar
- 2¼ tsp instant yeast
- 1 large egg, room temperature
- 5 tbsp unsalted butter, melted + slightly cooled
- 1 salt

- $\frac{3}{4}$  tsp garlic powder
- 3 cups bread or plain flour
- 2 cups grated cheddar cheese

**Toppings:**

- 2 tbsps unsalted butter, melted
- $\frac{1}{4}$  tsp garlic powder
- 2 tsp chopped fresh parsley

**Special Equipment:**

- Square cast-iron skillet
- Cooking spray

**Instructions:**

1. In stand mixer's bowl, with dough's whisk, mix water, buttermilk, sugar, and yeast until smooth.
2. Add egg, butter, salt, flour, garlic powder, and flour. Combine on low speed while scraping down sides of bowl until well-combined. Add remaining flour and beat on medium speed until dough comes together without any flour remaining in bowl.
3. Beat dough for 2 more minutes in the mixer or with floured hands on a floured surface.
4. After, grease a large bowl with cooking spray and place dough in bowl. Cover bowl with a clean napkin and let rise for 1 to 2 hours or until doubled.
5. Remove napkin and gently press dough to deflate. Return to floured working surface and use a rolling pin to shape dough into a 9 x 15-inch rectangle, sprinkle cheddar cheese on top, leaving  $\frac{1}{2}$ -inch border around edges.

6. Roll dough into 15-inch log and in a round swirl; lay dough in skillet. Cover with napkin and let rise for 30 minutes.

7. Preheat oven to 350°F.

8. For topping: In a small bowl, mix all ingredients. Brush top of dough with butter and sprinkle herb mixture on top - bake in oven for 45 to 55 minutes.

9. Remove the bread when ready and cool in pan for 10 minutes - transfer bread to a wire rack to cool further. Slice and serve.

## 27. Cinnamon Roll with Sugar Glaze



Isn't it excellent to know how to make cinnamon roll yourself? Below is an easy recipe that you'll enjoy repeatedly.

**Serves:** 6

**Prep Time:** 10 mins + 18 to 24 hours rising

**Cook Time:** 45 mins

**Ingredients:**

**Dough:**

- 4 cups plain flour
- ½ cup warm water
- ¼-oz package yeast
- ½ cup scalded milk



- 1/3 cup butter
- 1/4 cup sugar
- 1 tsp salt
- 1 egg

**Filling:**

- 1/2 cup melted butter, plus more for pan
- 2 tbsp cinnamon powder
- 3/4 cup granulated sugar, plus more for the pan
- 3/4 cup golden raisins

**Glaze:**

- 4 tbsp butter
- 2 cups powdered sugar
- 1 tsp vanilla extract
- 3 to 6 tbsp hot water

**Special Equipment:**

- Large rectangular baking sheet
- Cooking spray

**Instructions:**

1. In a small bowl, mix warm water and yeast until yeast activates for 5 minutes.
2. In a large bowl, whisk milk, butter, sugar, salt, and egg until smooth. Smoothly mix in 2 cups of flour. Add yeast mixture and then remaining flour until dough is easy to handle.
3. Dust a work surface with flour and knead dough for 5 to 10 minutes.

4. Grease a large bowl with cooking spray, sit in dough, and cover with a napkin. Let rise for 1 to 1 ½ hours or double size.
5. After, uncover bowl and gently press dough to deflate. Put dough on a floured surface and use a rolling pin to roll dough into a 15 x 9-inch rectangle.
6. Brush with butter - mix cinnamon powder, sugar, and spread on dough. Scatter raisins on top.
7. Starting at the 15-inch end, roll dough into a log and pinch ends to seal. Use a sharp knife to cut into 12 to 15 slices.
8. Preheat oven to 350°F and grease baking dish with cooking spray.
9. Closely arrange rolls on baking sheet and let rise for 45 minutes or until double - bake in oven for 30 minutes or until beautifully browned.
10. Meanwhile, make glaze: In a medium bowl, whisk butter, sugar, and vanilla. Add 1 tbsp of hot water at a time until smooth.
11. When cinnamon rolls are ready, remove from oven to slightly cool and pour glaze on top. Enjoy!

## 28. Strawberry Bread with Cream Cheese



Do you have excess strawberries and not sure how to use them? Here is an intelligent way to incorporate strawberries into bread.

**Serves:** 6

**Prep Time:** 10 mins

**Cook Time:** 60 mins

**Ingredients:**

- 2 cups plain flour
- $\frac{1}{4}$  tsp cinnamon powder
- $\frac{1}{2}$  tsp baking soda
- 2 tsp baking powder
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  cup unsalted butter, softened

- 4oz cream cheese, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- ½ cup buttermilk
- 1 ½ cups fresh strawberries, quartered or chopped

**Special Equipment:**

- 9 x 5-inch loaf pan
- Cooking spray

**Instructions:**

1. Preheat oven to 350°F and grease a loaf pan with cooking spray. Set aside.
2. In a large bowl, mix flour, baking soda, cinnamon powder, baking powder, and salt.
3. In stand mixer's bowl, beat butter, cream cheese, and sugar until creamy and smooth. Reduce speed to low and add egg, vanilla, and buttermilk, mix until well-blended.
4. Still on low speed, gradually add dry ingredients until batter is well-incorporated. Remove bowl from mixer and fold in strawberries until evenly distributed.
5. Pour batter into loaf pan, making sure to push into corners of pan.
6. Loosely cover pan with foil and bake in oven for 25 to 30 minutes. Remove foil and bake further for 25 to 30 minutes or until set at center.
7. Remove pan after and let bread cool in pan for 5 minutes.
8. Transfer bread to a wire rack afterwards to completely cool. Slice and serve afterward.

## 29. Beer Bread



Beer adds so much flavor to regular bread and is one for a treat. Make this bread and enjoy it as you please.

**Serves:** 6

**Prep Time:** 10 mins

**Cook Time:** 60 mins

**Ingredients:**

- $\frac{1}{2}$  cup granulated sugar
- 3 cups plain flour
- 1 tsp baking powder
- 1 tsp salt
- 1 (12 oz) can beer

- ½ cup melted butter

**Special Equipment:**

- 9 x 5-inch loaf pan
- Cooking spray

**Instructions:**

1. Preheat oven to 350°F and grease loaf pan with cooking spray. Set aside.
2. In a large bowl, mix baking powder, flour, salt, and sugar. Stir in beer until smooth.
3. Pour batter into loaf pan, making sure to level top evenly. Pour melted butter on top of batter.
4. Bake in oven for 1 hour or until a toothpick inserted into bread comes out clean.
5. Remove loaf pan onto a flat surface and let bread cool in pan for 15 minutes. Transfer to a wire rack to completely cool. Slice and serve.



## 30. Carrot Cake Bread



Make carrot bread heartier by adding raisins and some nuts for a more filling, nutritious, and tastier bite.

**Serves:** 6

**Prep Time:** 10 mins

**Cook Time:** 50 mins

**Ingredients:**

**Dry Ingredients:**

- 1 ½ cups whole wheat flour, white
- ¼ tsp salt
- 1 tsp cinnamon powder
- 1 tsp baking soda
- ½ cup quick-cooking oats

- ¼tspnutmeg powder

### **Wet Ingredients:**

- 2medium very ripe banana, mashed
- 1tsp vanilla extract
- ½ cupbrown sugar
- 2tbsp coconut oil, melted
- 1/3cupcoconut milk
- 1large egg
- ¼ cupunsweetened applesauce

### **Add-Ins:**

- 1heaping cupfinely grated carrots
- 1/3cupchopped pecans + extra for topping
- 1/2cupraisins
- 1/2cupunsweetened shredded coconut

### **Special Equipment:**

- 9 x 5-inch loaf pan
- Cooking spray

### **Instructions:**

1. First, preheat oven to 350°F and then grease loaf pan with cooking spray. Set aside.
2. In a large-sized bowl, evenly mix all dry ingredients; set aside.
3. In another bowl, whisk bananas, egg, brown sugar, and vanilla until well-combined. Add applesauce, coconut oil, and coconut milk. Smoothly combine.

4. Gradually, mix dry ingredients into wet ingredients until smooth but not overly mixed. Fold in carrots, pecans, raisins, and shredded coconut.
5. Pour batter into loaf pan and bake in oven for 40 to 50 minutes or until set in center.
6. Remove pan after and let bread cool in pan for 5 minutes - transfer bread to a wire rack to completely cool. Slice and serve afterwards.

# Conclusion

Do you feel more relaxed about bread-baking?

It is an easier process than you assume and gives you room to create masterpieces as your cravings desire.

Master the art of creating the dough, and everything else will fall in place.

I am pleased to share these delicious artisan bread recipes with you and hope that you'll often make them.

Enjoy a lovely time baking and enjoying bread.

# Author's Afterthoughts



*Thanks ever so much to each of my cherished readers for investing the time to read this book!*

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***April Blomgren***