

BREAD RECIPES





ORDINARY TIME

EASY HOMEMADE BREAD RECIPE



INGREDIENTS

- 2 cups warm water 110 degrees Fahrenheit
- ½ cup white sugar
- 1 ½ tablespoons active dry yeast
- 1 ½ teaspoons salt
- ¼ cup vegetable oil
- 5-6 cups flour (all-purpose or bread flour)

DIRECTIONS

1. In a large bowl, dissolve the 1 Tbsp of sugar in warm water and then stir in yeast. Allow to proof until yeast resembles a creamy foam, about 5 minutes.
2. Mix remaining sugar, salt and oil into the yeast. Mix in flour one cup at a time. Dough should be tacky and clean the sides of the bowl save for a small part at the bottom. Too much flour added in yields a dry loaf of bread, so if you are worried you added too much, add a bit more hot water, until you get the correct consistency.
3. Knead dough for 7 minutes. Place in a well oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour.
4. Punch dough down. Knead for 1 minute and divide in half. Shape into loaves and place into two greased 9x5 inch loaf pans. Allow to rise for 30 minutes, or until dough has risen 1 inch about pans.
5. Bake at 350 degrees F for 30-40 minutes. Cool, brush with butter and enjoy!

BASIC HOMEMADE BREAD



INGREDIENTS

- 1 package ¼ ounce active dry yeast
- 2 ¼ cups warm water (110° to 115°)
- 3 Tablespoons sugar plus ½ teaspoon sugar
- 1 tablespoon salt
- 2 tablespoons canola oil
- 6 ¼ to 6 ¾ cups bread flour

DIRECTIONS

1. In a large bowl, dissolve yeast and ½ teaspoons sugar in warm water; let stand until bubbles form on surface. Whisk together remaining 3 tablespoons sugar, salt, and 3 cups flour. Stir oil into yeast mixture; pour into flour mixture and beat until smooth. Stir in enough remaining flour, ½ cup at a time, to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, 8-10 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, 1 ½ to 2 hours.
3. Punch dough down. Turn onto a lightly floured surface; divide dough in half. Shape each into a loaf. Place in 2 greased 9x5-in loaf pans. Cover and let rise until doubled, 1 to 1 ½ hours.
4. Bake at 375° until golden brown and bread sounds hollow when tapped or has reached an internal temperature of 200°, 30-35 minutes. Remove from pans to wire racks to cool.

Recipe from: <https://www.tasteofhome.com/recipes/basic-homemade-bread/>

CLASSIC FRENCH BREAD



INGREDIENTS

1 c. lukewarm water
2 tsp. granulated sugar
1 (0.25 oz.) packet active dry yeast
3 ¼ c. all-purpose flour
1 ½ tsp. kosher salt
Egg white, for brushing

DIRECTIONS

1. In a glass measuring cup or small bowl, combine lukewarm water and sugar. Sprinkle yeast on top and let sit until foamy, 5-8 minutes.
2. In the bowl of a stand mixer fitted with a dough hook, combine flour and salt. Pour in yeast mixture and mix on medium speed until a soft dough forms, 10 minutes. Dough will still be sticky. Transfer dough into a greased bowl and cover with a kitchen towel. Let rise until doubled, 1 hour.
3. Punch down dough and turn out onto a lightly floured surface. Knead dough a few times, then roll dough out into a 16"x9" rectangle. Starting on a long end, roll dough into a log. Tuck ends under to seal them. Place on a parchment lined baking sheet and cover with a kitchen towel. Let rise another 45 minutes.
4. Preheat oven to 425°. Beat egg white until foamy and brush over top of loaf. Using a serrated knife, make a diagonal slice every 2 inches or so along the loaf of bread. Bake bread until bread is golden and sounds hollow when you tap on it, about 25 minutes.



ADVENT & CHRISTMAS

ADVENT STOLLEN RECIPE



INGREDIENTS

½ cup raisins
½ cup dried cherries
½ cup dried cranberries
2 teaspoons orange zest
¼ cup brandy, rum or apple juice
4 ½ cups flour
6 teaspoons dry yeast
½ cup sugar
1 cup warm milk
6 tablespoons butter, melted

2 large eggs
½ cup slivered almonds
2 teaspoons vanilla extract
3 tablespoons butter, melted
2 teaspoons cinnamon
¼ cup brown sugar
¾ cup confectioner's sugar

DIRECTIONS

Combine raisins, cherries, cranberries, orange zest, and brandy. Cover, shake and set aside. Sift together flour, yeast, sugar and salt in a mixing bowl. Add warm (not hot) milk, melted butter, eggs and vanilla and mix until dough holds together. Add raisin mix and almonds to dough and mix to fully integrate. Turn dough onto a lightly floured surface and knead until smooth and pliant. Form the dough into a ball and place in a large, oiled bowl. Cover and let rise for one hour or until doubled in size. Punch dough down and divide into two pieces and roll into two flat ovals and 8x12 inches. Brush dough with melted butter. Combine cinnamon and brown sugar and sprinkle over dough to coat. Fold ovals in half lengthwise and pinch edges to seal. Place loaves on a greased baking sheet, cover and allow to rise 45 minutes. Bake in a 350 degree oven for 30 minutes until golden brown. Transfer to wire racks to cool. Once cool, sprinkle with confectioner's sugar.

Recipe From: [Advent Stollen Recipe | HGTV](#)

ROSCA DE REYES (THREE KINGS BREAD)

Recipe from: <https://www.thespruceeats.com/rosca-de-reyes-three-kings-bread-2343084>



INGREDIENTS

For the Bread

- 1/3 cup water (warm)
- 1 packet yeast
- 4 cups flour
- 1 cup sugar
- 4 large eggs (beaten)
- 3/4 cup butter (room temperature)
- 1/4 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon anise seed
- 4 teaspoons vanilla extract
- Small figurine or toy
- 2 cups candied fruit (assorted fruit cut into strips: figs, orange, lemons, mango, cherries)

For the Topping

- 1 egg beaten for an egg wash
- 1/3 cup sugar (topping)

DIRECTIONS

1. Sprinkle the yeast on the surface of the water, flour, sugar, eggs, butter, salt, cinnamon, anise seed, and vanilla extract.
2. Mix until a dough forms.
3. Knead the dough for 5 minutes, then cover and let rise in a warm area until dough is doubled in size, about 2 hours.
4. Preheat oven to 350° F.
5. Punch dough down and shape into a wreath. You can do this by simply rolling it into a log shape, then bending the ends around to form a circle, or you can make three thinner strips and braid them, then put the ends together.
6. The wreath should be about 12 to 14 inches in diameter. Lift up one area and insert the toy by pushing it up through the bottom. Smooth out any lumps or tears.
7. Add the dried fruit by laying it across the top and pressing it in slightly. Let it rise until doubled.
8. Brush top with egg wash, sprinkle with sugar and bake for approx. 45 min. in the oven.



LENT & EASTER

SERBIAN/BALKAN LENTEN BREAD



INGREDIENTS

- 1 ¼ cups water (warm, not more than 110 degrees)
- 1 package yeast (active dry)
- 2 teaspoons salt
- 1 tablespoon sugar
- 2 tablespoons oil
- 3 ½ cups flour (all-purpose)

DIRECTIONS

1. In a large bowl, dissolve yeast in warm water. Add salt, sugar and oil and stir until completely mixed.
2. Add flour and mix until a cohesive dough forms. Knead until smooth. Place dough in a greased bowl, cover and let rise in a warm place until doubled.
3. Heat oven to 300 degrees. Turn dough out onto a lightly floured surface and shape into a flat round. Transfer to a sheet uncovered, 15 minutes in a warm place.
4. Bake 30 minutes or until an instant-read thermometer registers 190 degrees. Let cool completely on a wire rack before cutting.

BEST-EVER EASTER BREAD



INGREDIENTS

Cooking spray
1 c. lukewarm milk
½ c. plus 1 tsp. granulated sugar, divided
2 ½ tsp. or 1 (0.25-oz.) package (active dry yeast)
4 ½ c all-purpose flour, plus more for surface
2 tsp kosher salt
2 large eggs
½ c. (1 stick) butter, softened and cubed
Egg wash for brushing
Sprinkles for topping

For Eggs:

4 large eggs
1 c. boiling water, divided
2 tsp. distilled white vinegar
Food coloring

DIRECTIONS

Grease a large bowl with cooking spray. In a small bowl or liquid measuring cup, add milk and 1 teaspoon sugar and sprinkle yeast on top. Let sit until frothy, about 8 minutes. In the bowl of a stand mixer, fitted with dough hook, combine flour, remaining ½ cup sugar, salt. Add milk-and-yeast mixture and eggs. Mix until a very soft dough forms, about 5 minutes. Increase to medium high speed and add in butter a tablespoon at a time, mixing well after each addition, until dough pulls away from sides of bowl, about 15 minutes. Transfer dough to greased bowl, cover, and let rise in a warm spot until doubled in size 1 to 1 ½ hours. Meanwhile make hard boiled eggs: Place eggs in a medium pot and cover with water. Over medium heat, bring to a boil. Cover and turn off heat. Let sit for 11 minutes, then remove from pan and dunk in ice water. Divide 1 cup boiling water between 2 bowls. Add 1 teaspoon vinegar and desired food coloring to each bowl. Add one egg at a time and let sit 5 to 10 minutes, depending on preferred color. Use a slotted spoon to remove from bowl and let dry on a wire rack fitted over a baking sheet. Preheat oven to 375 degrees and line a large baking sheet with parchment paper. On a lightly floured surface, divide dough into 3 equal parts. Roll each piece into 16" long rope. Place ropes side by side lengthwise on prepared baking sheet. Pinch top ends together, then tightly braid ropes together. Bring ends together to form a circle and pinch together. Press dyed eggs into braid, then cover dough and let rise until doubled, about 30 minutes. Brush with egg wash, top with sprinkles. Bake until golden, about 30 minutes.

EUCHARISTIC REVIVAL

