

# Breads

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# Bread Machine - Cheddar Bay Bread

## Ingredients:

- **1 cup water** (warm, around 110°F)
- **2 tbsp unsalted butter** (softened or melted)
- **3 cups bread flour**
- **2 tbsp sugar**
- **1 tsp salt**
- **1/2 cup shredded sharp cheese**
- **2 1/4 tsp active dry yeast** (or one packet)
- **1/4 tsp garlic powder**
- **1/4 tsp onion powder**

## For the Garlic Butter Topping:

- **1/4 cup unsalted butter, melted**
- **1/2 teaspoon garlic powder**
- **1/2 teaspoon onion powder**
- **1 teaspoon dried parsley**
- **A pinch of salt (optional)**

## Instructions:

- Pour the water into the bread pan.
- Add the butter, bread flour, sugar, and salt to the pan.
- Sprinkle the shredded cheese, garlic powder, and onion powder over the dry ingredients.
- Make a small well in the center of the flour (not reaching the liquid) and add the yeast.
- Choose the "Basic" or "White Bread" cycle.
- Select the crust color (light, medium, or dark) according to your preference.
- Set the loaf size to 1.5 lbs or 2 lbs (if applicable).
- Start the bread machine and let it mix, knead, and bake the dough.
- Once the cycle is complete, carefully remove the bread from the pan
- Brush top of breadh with Garlic Butter Topping
- Let it cool on a wire rack for at least 10–15 minutes before slicing.

# Bread Machine - Herb and Parmesan Bread Recipe

## Ingredients

- 1 1/3 cups lukewarm water
- 2 tablespoons olive oil
- 2 cloves crushed garlic
- 3 tablespoons fresh herbs (chopped, such as a combination of basil, chives, oregano, and rosemary)
- 4 cups bread flour
- 1 scant teaspoon salt
- 1 tablespoon sugar
- 4 tablespoons Parmesan cheese (grated)
- 2 1/4 teaspoons active dry yeast

## Directions

1. Add all ingredients to your bread machine in the order recommended by the manufacturer.
2. Bake on the basic cycle, medium crust.
3. Makes one 2-pound loaf.

Prep Time: 5 Mins	Cook Time: 3 hrs 15 mins	Total Time:	Servings: 10
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Origin : The Spruce Eats

URL : <https://www.thespruceeats.com/bread-machine-herb-and-parmesan-bread-3051743>

# Bread Machine - Tomato Basil Bread

## Ingredients

- 1 (8 ounce) can tomato sauce
- 1/4 cup warm water
- 2 tablespoons dried powdered milk
- 2 tablespoons olive oil
- 1 tablespoon sugar
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons dried onion flakes
- 1 1/2 teaspoons dried basil
- 1 teaspoon dried marjoram
- 1 teaspoon dried thyme
- 3 cups flour
- 1 3/4 teaspoons yeast

## Substitution

- 3/4 cup of tomato paste
- 1 cup of hot water

## Directions

### Prep

1. Add all ingredients to bread machine.

### Cooking

1. Select basic bread setting.
2. Check dough after 5 minutes, add 1-2 tsp of water if needed.

Prep Time:	Cook Time:	Total Time:	Servings:
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Origin : Internet

URL :

# Bread Machine - Tuscan Herb Bread

## Ingredients

- 1 C Warm Water not above 100° Fahrenheit
- 2 Tbsp. Olive Oil
- 2 Tbsp. Sugar
- 2 Tbsp. Italian Seasoning
- 1 Tsp Salt
- 2 1/2 C Bread Flour
- 2 Tsp Bread Yeast

## Directions

1. Place liquid ingredients in the bread maker first.
2. Next place your dry ingredients into the maker, except the yeast.
3. Add the yeast to the top, using your finger to lightly indent into the flour without poking through to liquid and add in yeast.
4. Bread Machine Cycle: Choose Basic and Medium Color
5. Once the bread is done with the baking cycle, remove and allow to cool on a rack. Remember to remove the dough hook.

## Tips

- Allow bread to cool on its side on a wooden cutting board or with a baking tray and a dry paper towel below to collect condensation.

Prep Time: 5 Min	Cook Time: 3 Hr 40 Min	Total Time:	Servings: 12
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Origin : Dana Vento

URL : [https://danavento.com/wprm\\_print/62773](https://danavento.com/wprm_print/62773)

# Bread Machine Cheddar Bay Bread

## Ingredients

### Wet Ingredients (add first):

- 1½ cups whole milk (or buttermilk)
- ½ cup unsalted butter, melted (let it cool slightly)
- 1 large egg (optional for structure, lightly beaten)

### Dry Ingredients (add next):

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon sugar
- 1 teaspoon garlic powder
- 1 teaspoon salt

### Add-ins (add after dry ingredients):

- 1½ cups shredded cheddar cheese

### For the Garlic Butter Topping:

- ¼ cup unsalted butter, melted
  - 1 teaspoon garlic powder
  - 1 teaspoon dried parsley (or 1 tablespoon fresh parsley, finely chopped)
  - A pinch of salt (optional)
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# Instructions

## 1. **Prepare Your Bread Machine:**

- Add the ingredients to your bread machine pan in the order recommended by the manufacturer. Usually, wet ingredients go first, followed by dry ingredients, with the shredded cheddar cheese added last.

## 2. **Select the Cycle:**

- Choose the "Quick Bread" or "Cake" setting on your bread machine. (This recipe is a quick bread, so it doesn't require yeast or rising time.)

## 3. **Start the Machine:**

- Begin the cycle and allow the machine to mix and bake the bread. Keep an eye on the consistency during the mixing phase—if the dough appears too dry, add a tablespoon of milk at a time; if too wet, add a tablespoon of flour.

## 4. **Check for Doneness:**

- When the bread machine signals that it's done, check the bread by inserting a toothpick into the center. If it doesn't come out clean, let the machine bake for an additional 5–10 minutes.

## 5. **Apply Garlic Butter Topping:**

- Once the bread is done, carefully remove it from the bread machine and place it on a cooling rack.
- While still warm, brush the top generously with the garlic butter mixture.

## 6. **Cool and Serve:**

- Let the bread cool for 10–15 minutes before slicing. Serve warm or at room temperature.
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# Tips for Bread Machines

- **Avoid Overmixing:** Bread machines mix thoroughly, so you don't need to stir ingredients beforehand.
- **Adjust the Texture:** The dough for quick bread is thicker than yeast bread but shouldn't be too stiff. Adjust liquid or flour as needed during mixing.
- **Topping Variations:** For a crispy top, sprinkle extra shredded cheese before brushing the garlic butter topping.

# Homemade Croutons

## Ingredients

- 1 loaf crusty French, Italian, or Sourdough bread
- 3 tablespoons olive oil
- 2 tablespoons melted butter
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

## Directions

1. Preheat oven to 375 degrees F. Line a large baking sheet with parchment paper and set aside.
2. Cut the loaf of bread into 3/4-inch cubes and place in a large bowl. Drizzle the bread cubes with olive oil and melted butter. Sprinkle the garlic powder, Italian seasoning, salt, and black pepper over the bread. Toss until all of the bread cubes are well coated.
3. Spread the bread cubes onto the prepared baking sheet, making sure the bread cubes are in an even layer and not touching.
4. Bake for 15 to 20 minutes, tossing halfway through, or until the croutons are golden brown. Remove from the oven and let cool completely. Store in an airtight container for up to 1 week.

Prep Time: 10 Mins	Cook Time: 15 Mins	Total Time: 25 Mins	Servings:
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Origin : Internet

URL :