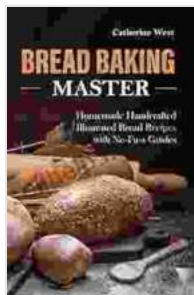


Homemade Handcrafted Illustrated Bread Recipes With No Fuss Guides

Baking bread at home doesn't have to be a daunting task. With a few simple ingredients and a little patience, you can create delicious, handcrafted loaves of bread that will impress your family and friends. This article will provide you with everything you need to know to get started, including illustrated step-by-step instructions, troubleshooting tips, and recipes for a variety of breads.



Bread Baking Master: Homemade Handcrafted Illustrated Bread Recipes with No-Fuss Guides

by Anna Garnet

★★★★☆ 4.5 out of 5

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Getting Started

Before you start baking bread, it's important to gather the necessary ingredients and equipment. For most breads, you will need:

- Flour
- Water

- Yeast
- Salt
- A large bowl
- A wooden spoon
- A baking sheet
- A preheated oven

Once you have gathered your ingredients and equipment, you can begin following the illustrated step-by-step instructions below.

Illustrated Step-by-Step Instructions

1. Make the dough

1. In a large bowl, whisk together the flour, water, yeast, and salt.
2. Stir until a dough forms.
3. Knead the dough on a lightly floured surface for 5-7 minutes, or until it is smooth and elastic.

Weighing and Shaping



Before, timing but the dough I grease the bread pans and stack them up.



And I get out the kitchen scale and bench scraper (you can use a knife).



Grease the countertop with cooking spray.



Turn out the dough onto the greased counter. It will be sticky.



A couple of turns on the greased counter and it will come together and be less sticky.



Cut the dough into five chunks. I eyeball it and weigh it to make sure they're all the same.



Each loaf of my dough usually comes out to just about one pound, ten ounces. Any more than that and I know I've overfloured my dough.



The blobs of dough are ready for shaping.



One by one, gently flatten the dough into a thick disc.



Flatten it a little thinner - about an inch or two longer than the bread pan.



Start rolling up the bottom edge, kind of like you would with cinnamon rolls, flattening each seam with the palm of your hand.



Keep rolling and pinching the seams.



About the second roll, start folding in the sides as you go.



Keep it going.



Roll and fold in the sides until the loaf is completely rolled up.



Pinch the final seam.



Pinch it until well sealed.



By the time the loaf is formed, it should be the size of the bread pan.

2. Let the dough rise

1. Place the dough in a greased bowl.
2. Cover the bowl with plastic wrap.
3. Let the dough rise in a warm place for 1-2 hours, or until it has doubled in size.

Weighing and Shaping



Before, timing but the dough I grease the bread pans and stick them up.



And I get out the kitchen scale and bench scraper (you can use a knife).



Grease the countertop with cooking spray.



Turn out the dough onto the greased counter. It will be sticky.



A couple of turns on the greased counter and it will come together and be less sticky.



Cut the dough into five chunks. I eyeball it and weigh it to make sure they're all the same.



Each loaf of my dough usually comes out to just about one pound, ten ounces. Any more than that and I know I've overfloured my dough.



The blobs of dough are ready for shaping.



One by one, gently flatten the dough into a thick disc.



Flatten it a little thinner - about an inch or two longer than the bread pan.



Start rolling up the bottom edge, kind of like you would with cinnamon rolls, flattening each seam with the palm of your hand.



Keep rolling and pinching the seams.



About the second roll, start folding in the edges as you go.



Keep it going.



Roll and fold in the sides until the loaf is completely rolled up.



Pinch the final seam.



Pinch it until well sealed.



By the time the loaf is formed, it should be the size of the bread pan.

Letting the dough rise

3. Shape the dough

1. Once the dough has risen, punch it down to release the air.
2. Divide the dough into two equal pieces.

3. Shape each piece of dough into a loaf.

Weighing and Shaping



Before timing but the dough I grease the bread pans and stick them up.



And I get out the kitchen scale and bench scraper (you can use a knife).



Grease the countertop with cooking spray.



Turn out the dough onto the greased counter. It will be sticky.



A couple of turns on the greased counter and it will come together and be less sticky.



Cut the dough into five chunks. I eyeball it and weigh it to make sure they're all the same.



Each loaf of my dough usually comes out to just about one pound, ten ounces. Any more than that and I know I've overfloured my dough.



The blobs of dough are ready for shaping.



One by one, gently flatten the dough into a thick disc.



Flatten it a little thinner - about an inch or two longer than the bread pan.



Start rolling up the bottom edge, kind of like you would with cinnamon rolls, flattening each seam with the palm of your hand.



Keep rolling and pinching the seams.



About the second roll, start folding in the edges as you go.



Keep it going.



Roll and fold in the sides until the loaf is completely rolled up.



Pinch the final seam.



Pinch it until well sealed.



By the time the loaf is formed, it should be the size of the bread pan.

4. Let the loaves rise again

1. Place the loaves on a greased baking sheet.
2. Cover the loaves with plastic wrap.

- Let the loaves rise in a warm place for 30-45 minutes, or until they have doubled in size.

Weighing and Shaping



Letting the loaves rise again

5. Bake the bread

- Preheat the oven to 375 degrees Fahrenheit.

2. Bake the loaves for 25-30 minutes, or until they are golden brown.

Weighing and Shaping



Before timing but the dough I grease the bread pans and stick them up.



And I get out the kitchen scale and bench scraper (you can use a knife).



Grease the countertop with cooking spray.



Turn out the dough onto the greased counter. It will be sticky.



A couple of turns on the greased counter and it will come together and be less sticky.



Cut the dough into five chunks. I eyeball it and weigh it to make sure they are all the same.



Each loaf of my dough usually comes out to just about one pound, ten ounces. Any more than that and I know I've overfloured my dough.



The blobs of dough are ready for shaping.



One by one, gently flatten the dough into a thick disc.



Flatten it a little thinner - about an inch or two longer than the bread pan.



Start rolling up the bottom edge, kind of like you would with cinnamon rolls, flattening each seam with the palm of your hand.



Keep rolling and pinching the seams.



About the second roll, start folding in the edges as you go.



Keep it going.



Roll and fold in the sides until the loaf is completely rolled up.



Pinch the final seam.



Pinch it until well sealed.



By the time the loaf is formed, it should be the size of the bread pan.

6. Let the bread cool

1. Once the bread is baked, remove it from the oven and let it cool on a wire rack.

HOMEMADE BREAD RECIPE

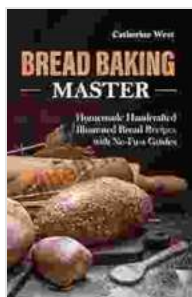


Letting the bread cool

Troubleshooting Tips

If you encounter any problems while baking bread, here are some troubleshooting tips:

- **My dough is too sticky.** This could be because you didn't add enough flour. Add flour 1 tablespoon at a time until the dough is no longer sticky.
- **My dough is too dry.** This could be because you didn't add enough water. Add water 1 tablespoon at a time until the dough is no longer dry.
- **My dough didn't rise.** This could be because you didn't use enough yeast or the yeast was not active. Make sure to use fresh yeast and



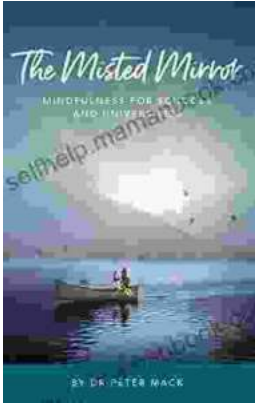
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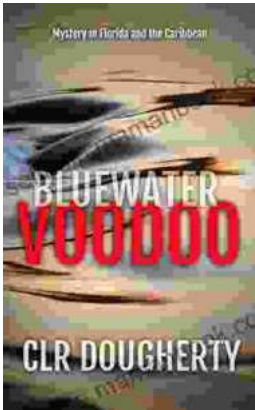
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