



Italian Bread Using a Bread Machine

Jacob · 28/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

3 hrs 5 mins

Description

For a loaf of crusty Italian bread try this bread recipe The dough is made in a bread machine then the loaves are baked in the oven

Ingredients

— - 1 ½ cups warm water (110 degrees F/45 degrees C) - 1 ½ teaspoons olive oil - 4 cups unbleached all-purpose flour - 1 tablespoon light brown sugar - 1 ½ teaspoons salt - 1 (.25 ounce) package active dry yeast - 2 tablespoons cornmeal - 1 large egg - 1 tablespoon water

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place 1 1/3 cups warm water
2. olive oil
3. flour
4. brown sugar
5. salt
6. and yeast into a bread machine in the order listed
7. or follow the order recommended by your manufacturer if different. Run the Dough cycle
8. about 90 minutes. Dotdash Meredith Food Studios Sprinkle cornmeal onto a cutting board. Punch down dough
9. turn out onto a lightly floured surface
10. and form into two loaves. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Place loaves
11. seam-side down
12. onto the cutting board; cover with a damp cloth and let rise until doubled in volume
13. about 40 minutes. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Meanwhile
14. preheat the oven to 375 degrees F (190 degrees C). Beat egg and 1 tablespoon water together in a small bowl; brush over risen loaves. Dotdash Meredith Food Studios Use a sharp knife to quickly cut one long slash down the center of each loaf. Dotdash Meredith Food Studios Gently shake the cutting board to make sure the loaves are not sticking; use a spatula or pastry knife to loosen them if necessary. Slide loaves onto a baking sheet with a quick but careful motion. Dotdash Meredith Food Studios Bake in the preheated oven until loaves are golden brown and sound hollow when tapped on the bottom
15. 30 to 35 minutes. Dotdash Meredith Food Studios