



Softest Soft Bread with Air Pockets Using Bread Machine

Jacob · 28/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

3 hrs 15 mins

Description

Learn how to make bread soft and fluffy with this easy bread machine recipe After playing around with various recipes I created perfect white bread with air pockets Serve toasted with a bit of butter and jam for a slice of heaven

Ingredients

— - 1 cup warm water (105 to 115 degrees F / 40 to 45 degrees C) - 4 teaspoons honey - 2 teaspoons active dry yeast - 2 cups all-purpose flour - 4 teaspoons olive oil - ½ teaspoon salt

Instructions

1. Pour warm water into the pan of a bread machine and stir in honey until dissolved. Add yeast; let stand until foamy
2. about 10 minutes. Add flour
3. olive oil
4. and salt to the pan in the order listed or follow the order recommended by the manufacturer if different. Run Soft cycle if available; otherwise
5. select Regular cycle. Remove loaf from the machine after the cycle is done
6. about 55 minutes. Allow baked loaf to cool before slicing. Recipe Tip The bread will slice better if you allow it to cool.