



Super Easy Rosemary Bread Machine Bread

Jacob · 28/09/2024



Prep Time

3 hrs 10 mins

Difficult

Medium

Servings

6

Description

Mouthwatering and easy to adjust to your personal tastes Bakes up light and spongy No eggs milk or butter My toddlers all want 2nds and 3rds of this when I make it

Ingredients

— - 1 cup warm water (110 degrees F (43 degrees C)) - 2 ½ teaspoons active dry yeast - 3 tablespoons white sugar - 1 ½ teaspoons salt - 3 tablespoons olive oil - ½ teaspoon ground thyme - ½ teaspoon garlic powder - 2 teaspoons crushed dried rosemary - 3 cups all-purpose flour

Instructions

1. Pour the water into the pan of a bread machine
2. then sprinkle in the yeast and sugar. Let the mixture sit in the bread machine until a creamy foam forms on top of the water
3. about 10 minutes. Sprinkle in the salt
4. then add olive oil
5. thyme
6. garlic powder
7. rosemary
8. and flour. Set the machine for light crust setting
9. and start the machine. Cook's Note I use the light setting for the crust and the basic bread setting.