



Herb Bread for Bread Machine

Jacob · 28/09/2024



Prep Time

3 hrs 10 mins

Difficult

Medium

Servings

8

Description

This herb bread is almost exactly like the bread they serve at Macaroni Grill This bread is best warm or toasted We serve it with soups or even just toasted for breakfast spread with cream cheese instead of butter

Ingredients

- - 1 cup warm water - 1 egg
- beaten - 1 teaspoon salt - 2 tablespoons white sugar - 2 tablespoons extra-virgin olive oil - 2 teaspoons dried rosemary leaves
- crushed - 1 teaspoon dried oregano - 1 teaspoon dried basil - 3 cups all-purpose flour - 2 tablespoons all-purpose flour - 2 teaspoons bread machine yeast

Instructions

1. Pour warm water into the pan of your bread machine; add egg
2. salt
3. white sugar
4. olive oil
5. rosemary
6. oregano
7. basil
8. flour
9. and bread machine yeast
10. respectively. Set machine to bake a large loaf with light crust and press Start. Cook's Note I've also made this recipe with dill and onion. Just replace all the herbs in the recipe with 1/4 cup finely chopped onion and 1 tablespoon dried dill.