



Fabulous Homemade Bread for the Food Processor

Jacob · 28/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

3 hrs 10 mins

Description

This food processor bread recipe makes the best homemade bread two loaves in about three hours

Ingredients

— - 1 ½ cups warm water (100 to 110 degrees F/40 to 45 degrees C) - 4 teaspoons bread flour - 1 (.25 ounce) package active dry yeast - 1 teaspoon white sugar - 3 ? cups bread flour - ? cup quick-cooking oats - ? cup whole wheat flour - 3 ½ tablespoons brown sugar - 3 ½ tablespoons vegetable oil - 1 ½ teaspoons salt

Instructions

1. Pour warm water into a large bowl. Whisk in 4 teaspoons bread flour
2. yeast
3. and white sugar until thoroughly combined and sugar has dissolved. Let stand until yeast starts to form creamy bubbles
4. about 5 minutes. Combine 3 1/2 cups bread flour
5. oats
6. whole wheat flour
7. brown sugar
8. oil
9. and salt in a large food processor fitted with the dough blade. Start the processor and slowly add enough of the yeast mixture to allow the dough to form a firm ball and pull away from the sides of the processor
10. about 1 minute. Process for another 30 seconds to knead. Transfer dough to an oiled bowl and turn until coated. Cover with a damp cloth and let rise until doubled in volume
11. about 1 hour. Punch down the dough
12. then divide in half. Form each piece into a loaf; pinch the seams and ends closed. Grease two 4x8-inch loaf pans. Place the loaves into the pans
13. seam-side down. Let rise until dough is one inch above the top of the pans
14. about 1 more hour. Preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven until the tops are browned
15. about 35 minutes. Let bread cool in the pans for 10 minutes
16. then turn out onto cooling racks to finish cooling. Cook's Note This is a variation of Fabulous Homemade Bread by J. Drury that makes just two loaves and allows mixing the dough in a food processor.