



Mama D39s Italian Bread

Jacob · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

3 hrs 15 mins

Description

This Italian bread recipe is basic but delicious

Ingredients

- - 1 teaspoon white sugar - 1 tablespoon active dry yeast - 3 cups warm water (110 degrees F/45 degrees C) - 7 cups all-purpose flour
- divided
- or as needed - 1 tablespoon salt - cooking spray

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Add sugar and yeast to the warm water and let proof. Dotdash Meredith Food Studios Stir in 4 cups flour and beat until smooth. Cover and let rest for 15 minutes. Dotdash Meredith Food Studios Beat in salt and then add enough remaining flour to make a stiff dough. Knead until soft and smooth. Turn in a greased bowl
2. cover
3. and let rise until doubled in size. Dotdash Meredith Food Studios Once doubled
4. punch down and divide into three. Place back in the bowl
5. cover
6. and let rise again. Dotdash Meredith Food Studios Once doubled
7. punch down and form into three fat "footballs." Grease heavy cookie sheets and sprinkle with cornmeal. Place the bread on the sheets
8. cover with a towel
9. and let rise. Dotdash Meredith Food Studios Preheat the oven to 450 degrees F (230 degrees C). Mist loaves with water and place in the preheated oven. Dotdash Meredith Food Studios Bake until loaves are golden brown and sound hollow when tapped on the bottom
10. 25 to 30 minutes. Mist loaves with water and turn occasionally while they bake. Dotdash Meredith Food Studios Cook's Note When it comes time to let the dough rise
11. I put it in the oven with the light on for a perfect rising temperature. Editor's Note: Based on review feedback
12. we have edited this recipe to include a bake time of 25 to 30 minutes.