



Basic HighAltitude Bread

Jacob · 28/09/2024



Prep Time

1 hr 40 mins

Dificult

Medium

Servings

2 hrs 35 mins

Description

Very easy bread recipe that I use for sandwich bread pizza dough and even naan I live in Colorado Springs at an altitude of about 5500 feet This recipe works really well for me

Ingredients

- - 1 cup warm water (100 degrees F/40 degrees C) - 2 teaspoons active dry yeast - 3 cups bread flour - ¼ cup coconut oil
- melted - 1 tablespoon white sugar - 1 teaspoon salt

Instructions

1. Combine water and yeast and let sit until foamy
2. about 10 minutes. Combine flour
3. coconut oil
4. sugar
5. salt
6. and yeast mixture in a bowl. Knead until silky-smooth
7. about 15 minutes. Place dough in a large
8. lightly-oiled bowl and turn to coat. Cover with a towel and let rise in a warm place until doubled in volume
9. about 1 hour. Preheat the oven to 350 degrees F (175 degrees C). Grease a loaf pan. Punch down dough and turn onto a lightly floured surface. Shape into a loaf and place into the prepared pan. Cover with a damp cloth and let rise until doubled in volume
10. about 30 minutes. Uncover and bake in the preheated oven for 30 minutes for an Italian-style loaf or 45 minutes for a sandwich-style bread. Cook's Note If using a bread machine
11. add the dry ingredients
12. then start the machine on the dough cycle and slowly add the coconut oil and yeast mixture. If you are using a clay baker
13. soak the baker in water while preheating the oven. Bake the bread for 30 minutes with the cover on
14. and bake uncovered for 15 additional minutes to get a nice brown crust on top. I also use this recipe for naan (just roll out into 1/4-inch-thick discs and fry on a griddle) or pizza (skip the second rising and just roll it out). I use coconut oil or olive oil around the edge of the pizza dough to give the crust a nice golden brown color. Use 2 1/4 teaspoons of yeast and a bit more salt if making this recipe at a low altitude.