



Olive Oil Bread

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

A quick easy bread that works well with Italian foods and pastas Try forming the dough into a round ball or a long loaf for French bread

Ingredients

— - ½ cup warm water (110 degrees F/45 degrees C) - 2 ¼ teaspoons active dry yeast - 1 teaspoon white sugar - 1 teaspoon salt - 4 tablespoons olive oil - 2 ½ cups all-purpose flour

Instructions

1. In a large bowl mix together the warm water (110 degrees)
2. yeast
3. sugar
4. salt
5. and olive oil. Stir in 2 cups of the flour in order to make a soft ball. Knead in additional flour so that dough is soft and not sticky. Place kneaded dough in a medium size greased bowl. Cover and let rise until doubled in size. Punch down dough
6. and form into ball or loaf shape. Place onto a greased cookie sheet. Cover and let rise for 15 to 20 minutes. Preheat the oven to 375 degrees F (190 degrees C). Bake in the preheated oven for 30 to 40 minutes
7. until golden brown.