



Braided Italian Herb Bread

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

A beautifully braided bread with a delicious blend of basil oregano rosemary and garlic powder that is sure to please

Ingredients

— - 4 ½ cups all-purpose flour
— divided - 3 tablespoons white sugar - 2 (.25 ounce) packages active dry yeast - 2 teaspoons dried basil - 1 ½ teaspoons salt - 1 teaspoon dried oregano - ¾ teaspoon garlic powder - ¾ teaspoon dried rosemary - ¾ cup milk - ½ cup water - 4 tablespoons butter - 1 egg - 1 tablespoon olive oil - 1 teaspoon dried basil

Instructions

1. Combine 1 1/2 cups flour
2. sugar
3. yeast
4. basil
5. salt
6. oregano
7. garlic powder
8. and rosemary in a large bowl. Combine milk
9. water
10. and butter in a small microwave-safe bowl. Heat in a microwave until butter melts
11. about 30 seconds. Pour over the flour mixture; beat until dough is just moistened. Add egg; beat until smooth. Stir in remaining 3 cups flour to form a soft dough. Turn dough onto a floured surface such as a large cutting board or countertop. Knead until smooth and elastic
12. about 4 minutes. Cover and let rest for 10 minutes. Divide dough into thirds. Shape each piece into a 15-inch rope. Transfer ropes to a greased baking sheet. Braid together. Pinch ends to seal; tuck under the braid. Cover and let rise until doubled
13. about 25 minutes. Preheat the oven to 375 degrees F (190 degrees C). Brush top of the braid with olive oil and sprinkle with basil. Bake in the preheated oven until golden brown
14. 20 to 25 minutes. Cool on the baking sheet
15. or remove to a wire rack.