



No Tail French Bread

2 TBS dry yeast
1/2 C warm water
2 C warm water*
3 TBS sugar

1 TBS sea or Kosher salt
5 TBS vegetable or canola oil
6 C All Purpose flour divided
1 egg *optional beaten- for glazing bread

Dissolve yeast in 1/2 cup warm water.

In a separate large bowl combine warm water*, sugar, salt, oil & 3 cups of the flour. Stir well. Add the yeast mixture to the hot water-flour mixture. Mix together with large wooden spoon or paddle attachment. Add the remaining 3 cups of flour a cup at a time, mixing well after each addition. After all of the flour is added & mixed in, let sit in bowl for 10 minutes. When the dough has risen, stir down with a large spoon. If making in a stand mixer, turn the machine on low for a few seconds until the dough is deflated, & push dough to bottom part of bowl with a spatula.

Repeat 5 times, every ten minutes, for a total of 60 minutes of rising & then punching (or pushing) down. Divide the dough in half. Roll each half of dough in a 9×12 rectangle on a floured surface.

Roll the dough up like a jelly roll (long way). Place the dough on a greased baking pan (jelly roll pan), with the seam side down. Both loaves fit on one pan. Score the bread across the top 3 or 4 times, & brush with beaten egg (if using). Let rise for 20-30 minutes in warm place. Bake at 375 for 20-25 minutes in lower half of oven, until golden brown.



4 Ingredient Easy Artisan Bread

3 C all purpose flour
1 tsp salt
1/2 tsp yeast
1.5 C warm water

Instructions

In a bowl, stir the flour, salt, yeast and water until combined. Cover with plastic wrap and rest at room temperature for 8-24 hours.

Turn dough out onto a well floured surface and form a ball. (Place on parchment paper if desired.) Rest for 30 minutes. Meanwhile, place an oven safe baking dish with high sides into the oven & preheat to 450°F. Slash an "X" on top of the bread. Carefully transfer to baking dish and cover. (If using parchment paper, you can pick up the edges of the paper and transfer the dough and the paper together into the baking dish.)

Bake covered 30 minutes. Uncover and bake about 15 more minutes until quite golden brown.

Cool before slicing.



Focaccia Bread Art

2 C warm water (110°F)
divided into two bowls
1 TBS sugar
2 1/2 tsp active dry yeast
1/4 C olive oil
1 teaspoon salt & 1 TBS flakey salt

5 C spooned & leveled all-purpose flour
1/2 C olive oil for the pan and for
drizzling on top after rising
2 TBS fresh rosemary chopped
Vegetables, herbs & meats for topping

Combine your first C of warm water with your yeast & sugar & mix to combine. Set it aside for about 5 minutes or until it looks foamy. Place the water/yeast mixture in the bowl of your stand mixer with the bread hook attached. You can also make this dough by hand with a bowl & spoon but you'll have to use some elbow grease. Add in about 1 C of flour & mix on low until combined. Add in the rest of your water, the olive oil & the salt & half of your remaining flour. Mix on low until combined.

Continue adding in your flour while mixing on low until the dough pulls away from the sides of the bowl. If it's still too sticky, add in a couple more TBS of flour until it comes together. The dough will be very soft though. Keep mixing on low until your dough develops enough gluten that when you touch it, it bounces back. I took my dough out of the bowl & finished kneading it on the countertop for about 2 minutes until the dough bounced back. Place your dough into a bowl with about a TBS of olive oil. Cover with plastic wrap & let rise in a warm place for 1-2 hours or until doubled in size.

Keep an eye on it.

Focaccia Bread Art cont.



Pour enough olive oil into a 12"x17" sheet pan so there is a thin layer of oil covering the entire bottom of the pan. Put some olive oil on your hands to prevent sticking & then pull the focaccia dough out of the bowl. It will be very loose. Divide into two if you desire. Lay it in the pan & begin stretching it. If it shrinks back, walk away for about 15 minutes to let the gluten relax before you stretch again. Don't worry about getting it to the edges if you divided it in half. Once you're done stretching, cover it with plastic wrap & place it into the fridge overnight to develop flavor.

When you're ready to bake your bread, take it out of the fridge & let it warm up for about 30 minutes. Dimple the surface with your oiled fingers to create some areas where the olive oil can collect. Drizzle a good amount olive oil onto the top of the bread until all the dimples have a little oil in them. Sprinkle flakey salt on top. After your focaccia has risen for 30 minutes, decorate the top any way you like with veggies, herbs and meats. See the blog post above for more ideas. Brush all your veggies and herbs with more olive oil to prevent burning. Bake in the oven at 450°F for 20-25 minutes or until the focaccia bread is nice & golden. Because of the toppings, this bread is best enjoyed the day of. Refrigerate leftovers. Re-heating the bread in the oven for 5-10 minutes at 350°F will bring back that chewy texture.



Easy Homemade Croissant Recipe

4C all-purpose flour
1/3 C sugar
4 tsp active dry yeast*
2 1/4 tsp kosher salt

2 1/2 sticks unsalted butter, cold
1 C milk (you may need slightly more or less)
egg wash(1 large egg beaten with a teaspoon or two of water)

Place the flour, sugar, yeast, & salt in a large bowl & whisk together until combined. Slice the butter into 1/8-inch thick slices & toss in the flour mixture to coat. Add the milk & stir together until a stiff dough forms. Wrap the dough tightly in plastic wrap & chill for 1 hour. On a lightly floured surface, roll the dough into a long rectangle shape. Fold it into thirds (like a letter), turn 90 degrees, & repeat 4 to 6 more times, or until the dough has large streaks of butter in it but it is smooth & flat. (If at any point the butter starts to feel soft, chill it in the refrigerator or freezer until stiff.) Wrap tightly & chill for 1 more hour, then divide the dough in half & roll each portion out to a thickness of about 1/8-inch, in a long rectangle shape (approx. 10-inches wide by 22-inches long). Cut the dough into long, skinny triangles (about 5-inches at the wide end). Notch the wide end of each triangle with about a 1/2-inch cut, then roll from the wide end to the pointed end, tucking the point under the croissant. Place on a parchment-lined baking sheet, cover loosely with plastic wrap, & allow to proof until doubled in size (1 to 2 hours). Preheat the oven to 375°F, & gently brush the croissants with egg wash. Bake for 15 to 20 minutes, or until puffed, golden brown, & flaky.



Easy No Knead Yeast Rolls

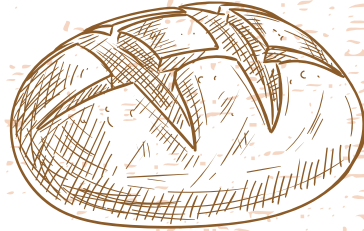
2 (¼ oz each) packets rapid rise yeast
¼ C sugar plus 1 tsp
1 ½ C lukewarm water or milk

4 C all purpose flour
1 tsp salt
1 large egg
8 TBS butter divided

In a large measuring cup, dissolve both packets of yeast & 1 teaspoon of sugar in 1 ½ cup of lukewarm water. If you use hot water or milk, it will kill the yeast & the bread won't rise. So, make sure the water is lukewarm not boiling. Let the yeast mixture sit on the counter for 5-7 minutes to allow the yeast to "bloom." You'll see bubbles & froth begin to gather on the top. In a medium size mixing bowl, sift together the flour, salt & sugar. Add the egg. After the yeast has developed, gradually add to the dry ingredients in the bowl, along with 5 tablespoons of melted butter. Begin to blend the ingredients together, using a large spoon incorporating more liquid as you go. I used a silicone spatula, & the dough didn't stick to it, making this task a lot easier. After incorporating all of the flour place into a buttered bowl, & cover with a damp cloth. Allow the dough to sit in a warm, draft free place, covered for 1 hour to double. Punch down the dough. Use a 2 ounce ice cream scoop, lightly sprayed with cooking spray, to separate the dough into even portions after punching it down to release the air bubbles. Roll into a ball in your hands then arrange side by side, in a buttered non-stick metal baking pan. I used a 10-inch spring form pan. Melt the remaining 3 tablespoons of butter & using a pastry brush, lightly brush the tops. Reserve some of the melted butter to brush on the tops after the rolls come out of the oven, too. Cover with a damp cloth & allow the rolls to rise again until doubled, about one hour. Bake in a preheated 400°F oven for 20-22 minutes. Serve immediately.



Bread Recipes of Goodness



If thou tastest a crust of bread, thou tastest all the stars and all the heavens.” – Robert Browning



**“All sorrows are less with bread. ”
— Miguel de Cervantes Saavedra**

**“Good bread is the most fundamentally satisfying of all foods; and good bread with fresh butter, the greatest of feasts.”
— James Beard**

**“Waffles are just awesome bread.”
— John Green**

**“Like butter spread on bread, spread love, joy and laughter.”
— Michael Bassey Johnson, Song of a Nature Lover**

**We need four things to survive life: bread, water, oxygen, and dreams!”
— Avijeet Das**