

Easy Homemade Bread Recipes

No-knead Dutch Oven Bread

If you are tired of kneading bread, then this one is for you.

Makes 1 big loaf | Prep time 90 minutes | Baking time 30–40 minutes

Ingredients

- 3 cups (390g) all-purpose flour
- 2 teaspoons (15g) salt
- 2 teaspoons olive oil
- 1 teaspoon active dry yeast
- 1½ cups (360 mL) water

Directions

1. Place the flour, salt, oil, yeast, and water in a large mixing bowl.
2. Mix with a big metal or wooden spoon or scraper until a shaggy, sticky dough forms.
3. Cover the bowl with plastic wrap and let rise for about 8 hours.
4. Preheat the oven to 450°F (220°C). Place a heatproof bowl filled with water inside the oven to form steam.
5. Heat a Dutch oven in the oven for 10-15 minutes.
6. Generously flour a working surface and with floured hands quickly shape the dough into a bread loaf.
7. Use a sharp knife or a dough scoring tool to make several cuts on top of the bread so the steam can escape while it bakes.
8. Transfer the dough to the hot Dutch oven, put the lid on, and bake for about 30 minutes without opening the lid.
9. Remove the lid and bake for 20 minutes more until golden brown.
10. Let cool for at least 20 minutes before serving.

Nutrition per loaf

Calories 1457, fat 13.2 g, carbs 287.7 g, sugar 1 g, Protein 40.3 g, sodium 4671 mg

Easy Artisan Bread

All you need to do is to mix the ingredients and wait for the magic to happen.

Makes 1 big loaf | Prep time 120 minutes | Baking time 30–40 minutes

Ingredients

- 6½ cups (840 g) all-purpose flour
- 2 teaspoons (15g) salt
- 2 tablespoons olive oil
- 2 teaspoons active dry yeast
- 3 cups (720 mL) water

Directions

1. Place the flour, salt, oil, yeast, and water in a large mixing bowl.
2. Mix with a big metal or wooden spoon or dough scraper until a soggy, sticky dough forms.
3. Cover the bowl with plastic wrap and let rise for about 2 hours.
4. Preheat the oven to 450°F (220°C). Place a heatproof bowl filled with water inside the oven to form steam.
5. Generously flour a working surface and with floured hands quickly shape the bread into a big loaf.
6. Brush the top with water.
7. Use a sharp knife or a scoring dough tool to make three slits in the dough and then transfer it to a baking pan lined with parchment paper.
8. Bake for about 40 minutes.
9. Let cool for at least 20 minutes before serving.

Nutrition per loaf

Calories 3221, fat 36.3 g, carbs 623.1 g, sugar 2.2 g, Protein 87 g, sodium 4693 mg

Basic Pizza Dough

The best pizza crust is the one you make from scratch at home. It takes some time, but you can easily double the recipe and freeze the extra for next time.

*Makes 2 medium crusts | Prep time 2 hours 10 minutes
Baking time 6-8 minutes(pre-baking)*

Ingredients

- 1 tablespoon sugar
- 1 ⅓ cups warm water (105°F)
- 1 (¼ ounce) packet active dry yeast (2 ¼ teaspoons)
- 3 tablespoons extra-virgin olive oil, plus more for brushing
- 3 ¾ cups all-purpose flour, plus more for dusting
- 1 ½ teaspoons salt

Directions

1. Dissolve the sugar in warm water, and add the yeast. Let it sit until the water becomes frothy (about 10 minutes). Stir in the olive oil.
2. In a large bowl, mix the flour and salt.
3. Make a well in the center and pour in the yeast mixture.
4. Using a wooden spoon, mix until a rough dough is formed.
5. Place the dough on a floured surface and knead until it becomes smooth and elastic (about 5 minutes).
6. Prepare two bowls and brush them with olive oil.
7. Divide the dough in half as equally as possible (about 1 pound per piece).
8. Place each portion of dough in a prepared bowl, and brush the surface with oil.
9. Cover with plastic wrap and allow the dough to expand to double its size (about 1 hour and 30 minutes).
10. Roll out into desired shape and diameter. The dough may be covered with plastic wrap and stored, frozen, for 1 month.
11. If a pre-baked crust is required, bake at 425°F until lightly browned (about 6-8 minutes).

Sourdough Bread

Just like the kind you find in a bakery, this sourdough bread will amaze all of your family members.

Makes 1 loaf | Prep time 90 minutes | Baking time 30–40 minutes

Ingredients

Sourdough base

- 5 tablespoons (50 g) all-purpose flour
- ¼ cup (60 mL) water

Sourdough bread

- 1¼ cups (300 mL) lukewarm water
- 1 teaspoon (4 g) sugar
- ½ teaspoon (2 g) active dry yeast
- 2 teaspoons (15g) salt
- 3½ cups (455 g) all-purpose flour

Directions

1. Combine the sourdough base ingredients in a large mixing bowl.
2. Mix until just combined, then let sit and ferment at room temperature for 24 hours.
3. Combine the lukewarm water, sugar, yeast, salt, and flour in a mixing bowl.
4. Stir in the sourdough base.
5. Mix until a soft dough develops.
6. Place the dough in a lightly floured proofing basket and let it rise for 1 hour.
7. Carefully transfer the dough to a lightly floured surface and work it a little bit.
8. Return the dough to the bowl and let it rise for another 30 minutes.
9. Transfer the dough to a working surface, work it a little bit, and place it in a proofing basket to rest for another 30 minutes.
10. Preheat the oven to 450°F (220°C).
11. Transfer the dough to a baking pan lined with parchment paper.
12. Use a sharp knife or a dough scoring tool to make a few cuts on top of the bread so the steam can escape while it bakes.
13. Spray the oven with water.
14. Bake for about 40 minutes or until a completely golden-brown crust forms.
15. Let cool for at least 20 minutes before serving.

Nutrition per loaf

Calories 1841, fat 5 g, carbs 386.3 g, sugar 5.4 g, Protein 52.4 g, sodium 4673 mg

Garlic Butter Artisan Rolls

Flavored with garlic and butter for maximum pleasure! Perfect for dinner or lunch.

Makes 6 rolls | Prep time 120 minutes | Baking time 30 minutes

Ingredients

- 3 cups (390 g) all-purpose flour
- 2 teaspoons (15g) salt
- 2 tablespoons olive oil
- ½ teaspoon active dry yeast
- 1½ cups (360 mL) water
- 3 tablespoons softened butter
- 1 tablespoon freshly chopped parsley
- 2 cloves garlic, minced

Directions

1. Place the flour, salt, oil, yeast, and water in a large mixing bowl.
2. Mix with a big metal or wooden spoon or dough scraper until a soggy, sticky dough forms.
3. Cover the bowl with plastic wrap and let rise for about 2 hours.
4. Preheat the oven to 450°F (220°C). Place a heatproof bowl filled with water inside the oven to form steam.
5. Generously flour a working surface and with floured hands quickly divide the dough into 6 pieces.
6. Roll each piece into a circle and place them on a baking pan lined with parchment paper.
7. Mix the butter, parsley and minced garlic in a bowl.
8. Brush the rolls with the butter and garlic mixture and make a slit on top of each roll with a sharp knife or a dough scoring tool.
9. Bake for about 30 minutes.
10. Let cool for at least 20 minutes before serving.

Nutrition per loaf

Calories 321, fat 11.1 g, carbs 48.2 g, sugar 0.2 g, Protein 6.7 g, sodium 780 mg

Cranberry, Cinnamon, and Hazelnut Bread

This recipe is perfect for breakfast or brunch. Honey is the super-secret ingredient that makes this bread even more decadent.

Makes 1 big loaf | Prep time 90 minutes | Baking time 30–40 minutes

Ingredients

- 1½ cups (360 mL) lukewarm water
- 1 teaspoon (4 g) sugar
- 2¼ teaspoons (10g) active dry yeast
- 2 teaspoons (15g) salt
- 1 teaspoon olive oil
- ½ cup (170 g) honey
- 1 teaspoon cinnamon
- 4½ cups (590 g) all-purpose flour
- ½ cup (75 g) cranberries
- 1 cup (125g) chopped hazelnuts

Directions

1. Combine the water, sugar, and yeast in a large mixing bowl.
2. Mix with a fork and stir in the salt, olive oil, honey, cinnamon, and flour.
3. Mix until just crumbly and dough starts to develop.
4. Knead the dough until it becomes soft and elastic.
5. Let rise for 1 hour.
6. Carefully transfer the dough to a lightly floured surface and knead in the cranberries and chopped hazelnuts.
7. Dust with flour and cover with a clean, dry kitchen towel.
8. Let rise for 30–40 minutes.
9. Preheat the oven to 450°F (220°C). Place a heatproof bowl filled with water inside the oven to form steam.
10. Bake for about 40–45 minutes or until a completely golden-brown crust forms.
11. Let cool for at least 20 minutes before serving.

Nutrition per loaf

Calories 3151, fat 56.2 g, carbs 595.7 g, sugar 150 g, Protein 73.4 g, sodium 4684 mg

***These recipes and more are found in David Martin's *Artisan Bread Making for Beginners: Easy Bread Recipes to Make at Home for Kneaded, No-Knead, Savory, and Sweet Breads*. To get your copy, click on the cover below or click [here](#).

