



Palatable

Bread Machine - Tuscan Herb Bread

🕒 Prep: 5m · Cook: 3h 40m · Total: 3h 45m

👤 12

Ingredients

- 1 C Warm Water not above 100 Fahrenheit
- 2 Tbsp. Olive Oil
- 2 Tbsp. Sugar
- 2 Tbsp. Italian Seasoning
- 1 Tsp Salt
- 2 1/2 C Bread Flour
- 2 Tsp Bread Yeast

Instructions

1. Place liquid ingredients in the bread maker first.
2. Next place your dry ingredients into the maker, except the yeast.
3. Add the yeast to the top, using your finger to lightly indent into the flour without poking through to liquid and add in yeast.
4. Bread Machine Cycle: Choose Basic and Medium Color
5. Once the bread is done with the baking cycle, remove and allow to cool on a rack. Remember to remove the dough hook.

Notes

Tips:

Allow bread to cool on its side on a wooden cutting board or with a baking tray and a dry paper towel below to collect condensation.

🔗 Source: https://danavento.com/wprm_print/62773