

A close-up photograph of several golden-brown baguettes resting on a wooden surface. The breads are arranged diagonally, with some in the foreground and others receding into the background. The lighting is warm, highlighting the texture of the crust. A white cloth is visible in the upper right corner.

# Irresistible Bread Recipes

*10 Delicious Recipes to  
Impress Your Guests*

*Gather for* **BREAD**

# Buttermilk All American Bread

## INGREDIENTS

- 1 cup buttermilk (110 degrees)
- 1/3 cup warm water (110 degrees)
- 3 tablespoons honey
- 2 tablespoons unsalted butter, melted
- 3 1/2 cups (19 1/4 ounces) bread flour
- 2 1/4 teaspoons instant or rapid rise yeast
- 2 teaspoons salt

## DIRECTIONS

Heat oven to 200 degrees. Once temperature reaches 200, maintain heat for 10 minutes then turn oven off.

In a 4 cup liquid measuring cup whisk together buttermilk, water, honey and melted butter. Using a stand mixer fitted with dough hook combine flour, yeast, and salt on low speed. Slowly add milk mixture and let dough come together, about 2 minutes. Increase speed to medium and knead until dough is smooth, about 10 minutes. Scrape bowl down as needed. Transfer dough to lightly floured counter and knead by hand to form smooth, round ball. Place dough in large lightly grease bowl and cover with greased plastic wrap. Let rise in warm oven for 40 to 50 minutes until doubled in size.

Grease 9 x 5 loaf pan. Transfer dough to lightly floured surface and press into rectangle about 1 inch thick and no longer than 9 inches. Long side facing you, roll dough towards you into firm cylinder, keep roll tight by tucking it under itself as you go. Turn loaf seam side down in pan, pressing gently into corners. Cover loaf loosely with plastic and let rise at room temperature for 30 minutes. Dough should barely spring back when poked gently.

Keep one oven rack at the lowest position and place the other at the middle position and heat the oven to 350 degrees. Place an empty baking pan on the bottom rack. Bring 2 cups of water to a boil in a small saucepan. Pour boiling water into the empty pan on the bottom rack and set the loaf onto the middle rack. Bake until crust is golden brown or thermometer registers reads 195 degrees, about 40 to 50 minutes.

Transfer pan to wire rack and let cool 5 minutes. Remove bread from the pan, transfer to wire rack, and let cool to room temperature, about 2 hours. Slice and serve. (Bread can be wrapped in double layered plastic wrap and store at room temperature for 3 days. Wrap with additional layer of foil and freeze up to a month.)

Yield: 1 loaf



[Click here to see the recipe on the blog.](#)

*Gather for* **BREAD**

# Crusty French Bread

## INGREDIENTS

### Starter - Pate Fermentee

1½ cups (5 ounces) unbleached all-purpose flour  
1½ cups (5 ounces) unbleached bread flour  
¾ teaspoon (.19 ounce) salt  
½ teaspoon (.055 ounce) instant yeast  
¾ cup - ¾ cup plus 2 tablespoons (6-7 ounces) water, room temperature

### Dough

3 cups of pate fermentee (above)  
1¼ cups (5 ounces) all purpose flour  
1¼ cups (5 ounces) bread flour  
¾ teaspoon salt  
½ teaspoon instant yeast  
¾ cup to ¾ cup plus 2 tablespoons warm water (90 - 100 degrees)  
semolina flour or cornmeal for dusting

## DIRECTIONS

### For Starter:

Stir together flours, salt and yeast in medium bowl. Add ¾ cup water and stir until ingredients come together into a coarse ball. Add flour or water a tablespoon at a time only if necessary. Dough should be well hydrated but not too sticky or too stiff.

Sprinkle flour on the counter and knead dough for 4-6 minutes. Or knead in mixing bowl on medium speed with dough hook for about 4 minutes.

Place dough in a lightly oiled bowl and roll it around to fully coat it. Cover with plastic wrap and let rest a room temperature for 1 hour or until 1½ times it's original size.

Remove from the bowl. Lightly knead it to degas it slightly and place back in the bowl. Cover with plastic. Place in refrigerator overnight. Keeps in fridge for up to 3 days or freeze in airtight plastic bag for up to 3 months.

(1 of 2)

### For Dough:

Take starter from refrigerator 1 hour before making the dough. Cut into 10 small pieces with a pastry scraper or serrated knife. Cover with plastic wrap or a towel and allow to sit at room temperature for 1 hour.

Stir together both flours, salt, yeast and starter dough pieces in a medium bowl or the bowl of an electric mixer. Add the water and stir until everything comes together. Add water or flour as needed so you have dough that is not too sticky or stiff.

Knead dough on medium speed with dough hook for about 6 minutes. Or place dough on a lightly floured counter and knead by hand for about 10 minutes. Dough should be soft and supple but not

sticky. The dough should be able to be easily stretched and temperature about 77 -81 degrees.

Knead for a few extra minutes to increase temperature of dough if needed. Lightly oil a large bowl and place dough in bowl. Roll around to coat it with oil. Cover with plastic wrap.

Let sit at room temperature for about 2 hours or until doubled. If doubled before the 2 hours, knead it lightly to degas it and cover and let it rise again.

Remove the dough gently from the bowl and transfer to a lightly floured counter. Cut into 3 equal pieces. Being careful to degas the dough as little as possible.

### Form the dough into loaves:

Gather dough into a rough ball. Stretch the outside of dough underneath being careful not to degas the dough. Continue stretching dough bringing opposite sides together to make a ball. Let loaves relax for a few minutes. Lift dough and gently pull, tugging on opposite ends. We want loaves that are about 8-12 inches in length.

Click [here](#) to see the recipe on the blog.

Gather for BREAD

# Crusty French Bread

(2 of 2)

Crease dough down the center and fold it like a letter. Seal the crease against the counter to create surface tension. Working from the center of the loaf to the outside gently rock dough to lengthen to desired size. If dough is springing back quickly. Let rest for a few minutes and try again. Place baguettes on lightly sprayed parchment that is sprinkled generously with cornmeal. Let sit at room temperature 45 to 75 minutes or until loaves are about 1½ times original size. If you poke with your finger that should slightly spring back.

Meanwhile prepare oven. Place an empty heavy duty sheet pan or cast iron frying pan on the bottom of the oven (Do not use anything glass). Place a cast iron or baking stone on the center rack. Preheat oven to 500 degrees. Also prepare a water bottle for misting (just a cheap one from the dollar store works fine.) Simmer a few cups of hot water on the stove for later.



Score the top of the loaves by slashing across the top diagonally several times on each loaf. Use a lame or a serrated bread knife. Using a pizza peel or the back of a sheet pan sprinkle very generously with cornmeal or semolina flour. (This will allow the loaves to slide easily into the oven.) Open oven. Lay a towel over oven door glass. Transfer baguettes to baking stone in oven. Pour 1 cup hot water into steam pan. Remove towel, close oven door. After 30 seconds, open oven and spray oven walls with water and close door. Repeat 2 more times after 30 second intervals. Then lower oven temperature to 450 degrees. Bake for 10 minutes. Rotate loaves if needed and bake until golden brown. Loaves should be 205 degrees in center. This will take about an additional 10-20 minutes. If they darken too quickly turn oven down to 350 degrees and bake for an additional 5 to 10 minutes. Remove loaves and cool on rack for at least 40 minutes before slicing and serving.



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Gather for **BREAD**

# Easy Buttermilk Drop Biscuits

## INGREDIENTS

2 cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon sugar  
¾ teaspoon salt  
1 cup buttermilk, chilled  
10 tablespoons unsalted butter, melted and cooled slightly, divided

## DIRECTIONS

Preheat oven to 475 degrees. Line a baking sheet with parchment. Whisk flour, baking powder, baking soda, sugar and salt in large bowl. Set aside.  
Combine buttermilk and 8 tablespoons melted butter in a medium bowl. Stir until butter forms small clumps.  
Add buttermilk mixture to flour mixture and stir with rubber spatula just until incorporated.  
Using a greased ¼ cup dry measuring cup, scoop out level amount and drop onto parchment. Leave 1½ inches between biscuits.  
Bake for about 12-14 minutes or until tops are golden brown and crisp. Remove from oven and brush with remaining butter. Let cool 5 minutes before serving.



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*Gather for* **BREAD**

# Easy No Knead Crescent Rolls

## INGREDIENTS

1¼ cup warm water  
2¼ teaspoons (1 envelope) active dry yeast  
½ cup (1 stick) unsalted butter, melted and cooled  
⅓ cup granulated sugar  
1 large egg  
4 cups all-purpose flour  
½ teaspoon baking powder  
1 teaspoon salt  
Additional butter, for brushing tops

## DIRECTIONS

Line a baking sheet with parchment paper. Spray with nonstick cooking spray or melted butter.

In a large bowl, combine warm water and yeast. Let sit for 5 minutes until frothy. Add butter, sugar and egg to the yeasted mixture. Stir in the flour, baking powder and salt with a wooden spoon just until combined. Shape into a ball. Cover with a towel. Let rise in a warm place for 30 minutes.

Divide dough in half. Roll each half on a floured surface in a circle about 12 inches in diameter. Cut into 12 equal triangles. Starting with the wider end, roll up each dough triangle. Place on prepared baking sheet. Cover baking pan with a clean, dry towel and let dough rise for 20-30 minutes.

Preheat oven to 375 degrees F. Bake rolls until golden brown, 15-20 minutes. Remove from oven. Immediately brush with butter.

Store in an airtight container for up to 3 days.

Yield: 2 dozen



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Gather for **BREAD**

# Italian Herb Oatmeal Pan Bread

## INGREDIENTS

1-1/2 cups boiling water  
1 cup old-fashioned oats  
1 1/2 tablespoons or 2 packages (1/4 ounce each) active dry yeast  
1/2 cup warm water, about 110 degrees  
1/4 cup sugar  
3 tablespoons butter, softened  
2 teaspoons salt  
1 egg, lightly beaten  
4 to 4-3/4 cups all-purpose flour

### For the topping:

1/4 cup butter, melted, divided  
2 tablespoons grated Parmesan cheese  
1 1/2 teaspoons Italian seasoning  
1/2 teaspoon garlic powder

## DIRECTIONS

Combine boiling water and oats in a small bowl. Let cool down to approximately 110 degrees.

In a separate bowl, dissolve yeast in warm water. Let sit for about 5 minutes. Add sugar, butter, salt, egg, oat mixture and 2 cups of flour. Mix until smooth. Add enough remaining flour to form a soft dough.

Turn onto a floured surface. Knead until smooth and elastic, about 7-8 minutes.

Place in a greased bowl, flipping once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes.

Punch dough down and press evenly into a greased 13-in x 9-in baking pan. With a very sharp knife, cut diagonal lines 1-1/2 inches apart completely through dough. Repeat in opposite direction to create a diamond pattern. (I thought my dough scraper worked well for this. My knife kept sticking to the dough. You can also try buttering your knife for ease of cutting.) Cover and let rise in a warm place until doubled, about 1 hour.

Redefine pattern by gently cutting along cut lines with a knife tip. Brush with 2 tablespoons melted butter.

Bake at 375° for 15 minutes. Meanwhile, combine Parmesan cheese, Italian seasoning and garlic powder. Brush bread with remaining butter; sprinkle with cheese mixture. Bake for 5 minutes. Loosely cover with foil and bake 5 minutes longer. Serve warm.



Yield: 24-30 depending on size

Click [here](#) to see the recipe on the blog.

Gather for **BREAD**

# Pull Apart Garlic Bread

## INGREDIENTS

2 teaspoons active dry yeast  
1 cup (8 oz) warm water  
2 tablespoons white sugar  
2 tablespoons unsalted butter, softened  
1 cup (8 oz) milk (I used 1%)  
2½ teaspoons salt  
5½ - 6½ cups (1 lb 9 oz - 2 lbs 3 oz) bread flour

### For Topping:

8 tablespoons butter, melted  
¼ cup fresh parsley, finely chopped (or 4 teaspoons dried)  
2 Tablespoon fresh oregano (or 1 teaspoon dried oregano)  
4 cloves garlic, mined  
2 teaspoons kosher salt

## DIRECTIONS

Using a stand mixer fitted with dough hook, add warm water to mixer bowl. Sprinkle water with sugar and yeast. Let stand 5-10 minutes until frothy. Mix in butter, milk, salt and 3 cups flour. Gradually stir in 2 ½ cups additional flour. Begin to knead. If after 3-5 minutes dough is still extremely sticky add in more flour a few tablespoons at a time until dough is smooth and slightly tacky. Knead for a total of 8-10 minutes. Dough should stick to the bottom of the bowl but clears sides. Divide dough into 2 equal portions.

In a small bowl, combine the butter, parsley, oregano and minced garlic. Cut dough into 1-in. pieces; dip into butter mixture. Layer into 2 – greased 9-in. x 5-in. loaf pans. Cover and let rise until doubled, about 1 hour. Meanwhile preheat oven to 350 degrees 15 minutes prior.

Bake at 350° for 30 minutes or until golden brown and dough is baked through. Temperature should read 200 degrees. Sprinkle with kosher salt.

Let sit for 10 minutes before removing loaf from pan. Let cool for an additional 15 minutes before serving.

Yield: 1 loaf



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*Gather for* BREAD



# Buttery Garlic Parmesan Rolls

## INGREDIENTS

¼ cup warm water, about 110 degrees  
2¼ teaspoons (1 pkg) active dry yeast  
¾ cup warm milk (I recommend 2%), about 110 degrees  
2 tablespoons unsalted butter  
1 egg, lightly beaten  
1½ tablespoons honey  
3 - 3¼ cups bread flour plus additional for surface  
¾ teaspoon salt

### TOPPING:

2 Tablespoons butter, melted  
1 clove garlic, minced  
1 teaspoon Italian seasoning  
¼ cup Parmesan cheese, freshly grated

## DIRECTIONS

Combine warm water and yeast in a small measuring cup or bowl. Let sit 5 minutes or until frothy. Meanwhile heat milk in 2 cup measuring cup in microwave to approximately 110 degrees. Add butter. Stir gently.

Using a large mixing bowl and fitted with flat beater combine yeast mixture and milk mixture together. Add egg and honey. Mix for 30 seconds. Stir in 3 cups flour and salt. Once fully combined switch to dough hook and scrape down sides of bowl. Increase speed to medium. After 2 minutes if dough still seems sticky add in up to ¼ cup more flour. Knead for another 3-5 minutes or until dough comes together and is smooth. It should slap sides of bowl and stick to the bottom. Let dough rest for 10 minutes

Lightly flour a smooth work surface. Plop dough down and flatten to about a ½ inch rectangle. Divide into 12 equal pieces using a pizza cutter or dough scraper.

Roll each piece into a smooth round ball. Use the palm of your hand to roll gently until it pulls together.

Place dough balls in a lightly greased 9 x 13 pan and cover with a kitchen towel. Meanwhile preheat oven to 400 degrees.

Let rolls rise until doubled, about 30 minutes. When close to fully risen, mix together melted butter, garlic and Italian seasoning. Brush over rolls. Sprinkle with Parmesan cheese.

Bake for 17-25 minutes or until golden brown.



Click [here](#) to see the recipe on the blog.

Gather for **BREAD**

# Whole Wheat Oatmeal Honey Bread

## INGREDIENTS

2 cups boiling water  
1 cup rolled oats, traditional or quick (not instant)  
½ cup brown sugar  
1 tablespoon honey  
¼ cup (4 tablespoons) butter  
1 tablespoon kosher salt or 2½ teaspoons table salt  
1 teaspoon ground cinnamon  
1 tablespoon instant yeast  
2½ cups white whole wheat flour  
3 cups all-purpose flour

## DIRECTIONS

In a large mixing bowl, combine the water, oats, brown sugar, honey, butter, salt, and cinnamon. Let cool to lukewarm, about 10 to 15 minutes. Add the yeast and flours, stirring to form a rough dough. Knead (about 10 minutes by hand, 5 to 7 minutes by machine) until the dough is smooth and satiny. Transfer the dough to a lightly greased bowl, cover the bowl with lightly greased plastic wrap, and allow the dough to rise for 1 hour. Since the dough is warm to begin with (from the boiling water), it should become quite puffy. Divide the dough in half, and shape each half into a loaf. Place the loaves in two greased 8½" x 4½" bread pans. Cover the pans with lightly greased plastic wrap and allow the loaves to rise until they've crowned about 1" over the rim of the pan, about 60 to 90 minutes. Meanwhile preheat oven to 350°F 15 minutes prior to baking. Bake the loaves in a preheated oven for 35 to 40 minutes, tenting them lightly with aluminum foil after 25 minutes, to prevent over-browning. Remove them from the oven when they're golden brown, and the interior registers 190°F on a digital thermometer. Turn the loaves out onto a rack to cool. Store at room temperature, well-wrapped, for several days; freeze for longer storage.

Yield: 2 loaves



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Gather for **BREAD**

# Whole Wheat Pita Bread

## INGREDIENTS

1¾ cup (7 oz) traditional whole wheat flour  
½ cups (6⅜ oz) bread flour  
1½ teaspoons salt  
1½ teaspoons instant yeast  
2 tablespoons olive oil

## DIRECTIONS

Combine all the ingredients and mix and knead them together by hand or mixer. Mix about 8 minutes by hand or 5 minutes by mixer until you have a soft dough. You may need to add a bit more flour but it should start out a bit stickier. It will absorb some liquid as it rises. Don't add too much flour.

Cover bowl and let rise until doubled, about 1½ hours.

Place a stone on the bottom rack of oven and preheat to 450 degrees.

After dough has risen, turn out onto a lightly floured surface. Cut in half. Divide each half into 4 equal parts and roll each into a rough ball. Cover and let rest for 10 minutes.

Using a rolling pin, roll out each ball to circle about 6 inches and less than ¼ inch thick. Use minimal flour to keep dough from sticking. Too much will allow dough to shift around too much while rolling. Keep other balls covered while working to avoid drying out.

Using parchment or bakers peel, load 2 pitas at a time directly on the hot baking stone. Bake for 3-4 minutes and they will puff up into "balloon".

Turn them once while baking. Remove from oven tool and place in kitchen towel to keep from crisping. Repeat with remaining pitas.



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*Gather for* **BREAD**

# Rosemary Olive Oil Bread

## INGREDIENTS

1 cup warm water (100-110 F)  
1 tablespoon sugar  
2 teaspoons active dry yeast  
1 cup white whole wheat flour  
1 - 1½ cups bread flour  
1 teaspoon salt  
2 tablespoons fresh rosemary, chopped (or 2 teaspoons dried)  
¼ teaspoon Italian seasoning (or pinch of each ground garlic, dried oregano, and dried basil)  
¼ teaspoon freshly ground black pepper  
2 tablespoons extra virgin olive oil  
1 egg, whisked  
1 tablespoon water  
additional dried rosemary for the top

## DIRECTIONS

Combine warm water, sugar and yeast in a 2 cup measuring cup. Let sit for about 10 minutes to proof. It will get frothy and surface will swell.  
Stir together white wheat flour, 1 cup of bread flour, salt, rosemary, seasoning, pepper and olive oil in a bowl. Make a well in the center. Pour in yeast mixture.  
Mix with wooden spoon until shaggy. Add additional flour 1 tablespoon at a time until dough can be handled.  
Dump onto a floured surface. Knead for about 8-10 minutes or until dough is a smooth round ball.  
Place the dough in a lightly greased bowl; cover; and let rise until doubled in size, about 1 hour.  
Punch down the dough and form it into a round loaf. Dust a pizza peel or parchment paper with some cornmeal or a nice sprinkling of flour. Cover and let rise until doubled in size, about 45 minutes.  
Meanwhile, preheat oven and pizza stone (if you have one) to 400 F. When the dough has risen, gently brush the top with egg wash and sprinkle with rosemary.  
Slide dough onto preheated stone and bake for 20-25 minutes until the top is golden brown and sounds hollow when tapped.

## Notes

If you do not have a pizza stone this recipe will still work you just won't get as nice of a crust.



Click [here](#) to see the recipe on the blog.

Gather for BREAD

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