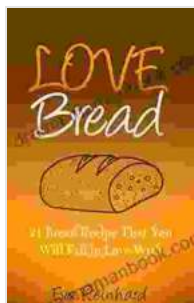


21 Bread Recipes That Will Make You Fall in Love with Baking Biscuits, Sourdough, and More



Love Bread: 21 Bread Recipe That You Will Fall in Love With (Baking, Biscuits, Sourdough Bread, Paleo Bread)

by T.M. Franklin

★★★★☆ 4 out of 5

Language : English
File size : 512 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 46 pages
Lending : Enabled



Bread-making is an art form that can be both rewarding and intimidating. But with the right recipes and a little practice, anyone can master the craft and create delicious, homemade bread that will impress family and friends alike.

To help get you started, we've put together a list of 21 bread recipes that will cover all your bread-making needs, from classic biscuits to indulgent sourdough loaves.

Biscuits

- Flaky Buttermilk Biscuits

- Cheddar Bay Biscuits
- Drop Biscuits

Yeast Bread

- White Bread
- Wheat Bread
- Sourdough Bread
- French Bread
- Pizza Dough
- Focaccia

Quick Bread

- Banana Bread
- Pumpkin Bread
- Zucchini Bread
- Cornbread
- Muffins
- Scones

Biscuits

Flaky Buttermilk Biscuits

These flaky buttermilk biscuits are the perfect accompaniment to any meal. They're light, airy, and have a delicious buttery flavor.



****Ingredients:****

* 2 cups all-purpose flour * 1 tablespoon baking powder * 1/2 teaspoon baking soda * 1/2 teaspoon salt * 1 cup cold buttermilk * 1/2 cup cold unsalted butter, cut into small cubes

****Instructions:****

1. Preheat oven to 450°F (230°C). 2. In a large bowl, whisk together the flour, baking powder, baking soda, and salt. 3. Add the cold buttermilk and butter to the bowl and mix until just combined. 4. Turn the dough out onto a

lightly floured surface and knead for a few minutes until it comes together. 5. Roll out the dough to a thickness of 1/2 inch. 6. Cut out biscuits using a 2-inch biscuit cutter. 7. Place the biscuits on a baking sheet and bake for 10-12 minutes, or until golden brown.

Cheddar Bay Biscuits

These cheddar bay biscuits are a cheesy twist on the classic buttermilk biscuit. They're perfect for serving with soups, stews, or salads.

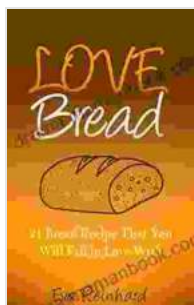


****Ingredients:****

* 2 cups all-purpose flour * 1 tablespoon baking powder * 1/2 teaspoon baking soda * 1/2 teaspoon salt * 1 cup cold buttermilk * 1/2 cup cold unsalted butter, cut into small cubes * 1/2 cup shredded cheddar cheese

****Instructions:****

1. Preheat oven to 450°F (230°C). 2. In a large bowl



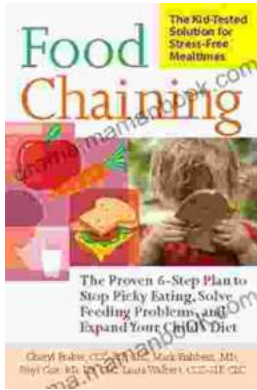
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