



Palatable

Bread Machine - Herb and Parmesan Bread Recipe

🕒 Prep: 5m • Cook: 3h 15m • Total: 3h 20m

👤 10

Ingredients

- 1 1/3 cups lukewarm water
- 2 tablespoons olive oil
- 2 cloves crushed garlic
- 3 tablespoons fresh herbs (chopped, such as a combination of basil, chives, oregano, and rosemary)
- 4 cups bread flour
- 1 scant teaspoon salt
- 1 tablespoon sugar
- 4 tablespoons Parmesan cheese (grated)
- 2 1/4 teaspoons active dry yeast

Instructions

1. Add all ingredients to your bread machine in the order recommended by the manufacturer.
2. Bake on the basic cycle, medium crust.
3. Makes one 2-pound loaf.

🔗 Source : <https://www.thespruceeats.com/bread-machine-herb-and-parmesan-bread-3051743>