

Focaccia Bread

You can flavor this bread with pretty much anything you like.
Its great with pasta dishes, and also as snacks if you make them bite size!

You need:

350g plain flour

2 tsp (easy blend) yeast

olive oil

250ml warm water

salt your chosen toppings.

Sift the flour and salt into a large bowl, if you are using easy blend yeast (which I recommend) put that in too, if not mix into the water and leave until frothy.

Mix a couple of table spoons of olive oil into the flour then gradually add the water (you probably wont need it all) until the flour turns to a dough which leaves the sides of the bowl clean. If you think it is too sticky simply mix in some more flour.

Lightly flour a surface turn the dough out onto it and knead until bouncy and elastic. You will develop your own style of kneading over time, and will learn how much pressure to apply at the right times, if you have not got a clue how to knead bread, basically give it a good massage! Return it to the bowl and cover with cling film or a damp tea towel, so it is air tight, and leave in a warm place until it has doubled in size, (I put mine in the oven on the lowest possible temp).

Then give it another quick knead to get rid of the air and divide into the portions you want, or leave it whole and shape. Now add your toppings, these are down to you, but a few suggestions are listed below. You can incorporate them into the dough or stick them into the top.

Spread the dough out into baking tins cover and leave to rise again. Once it has risen take it and give it a poke with all your fingers on both hands so as to create little dents (1/2cm deep) pour on a good few table spoons of olive oil give it another poke and place it in the oven for about 15/20 mins at 210°c or until golden brown. Serve hot or cold.

Toppings I like are:

Mixed herbs-try mixing them in with the oil at the end for a crispy top.

Red onions and garlic-shoved into the top of the dough.

Any cheese-folded into the dough, with sun dried tomato paste smeared on the top.

Try them, but absolutely anything will work.

Try this bread for a sandwich with rocket and a soft cheese, brie or bours in etc, it's tongue lashingly good!

Radio Beer bread

3 cups self-rising flour

2 tbs sugar

2 beers (12 oz)

½ cup melted butter although i don't recommend using that much, that's what the original recipe calls for. ¼ cup or less should be plenty)

mix flour and sugar with a wooden spoon

add first beer 1/3 at a time

turn batter into 3 6x3 inch loaf pans

drizzle butter over tops (again, you don't need all of it, but some is necessary)

bake at 350 for 50 minutes

MRS GEE'S FOCACCIA BREAD

This bread can be cut into small (3" x 3") pieces to be eaten as an accompaniment or appetizer as is, or it can be split and filled for sandwiches.

1 ¼ cups hot tap water
1 Tbsp yeast
2 Tbsp sugar
1/3 cup dry milk powder
¼ cup olive oil
1 tsp salt
1 egg
3 to 4 cups bread flour
¼ cup olive oil
1 tsp coarse salt

Dissolve the yeast in the hot tap water. Add the sugar, dry milk powder, olive oil, salt, and egg and mix well. Add the first 3 cups of bread flour gradually, mixing well after each addition. Add ½ cup of the remaining flour and mix in until smooth. Place some of the last ½ cup of flour on the kneading board, turn out the dough onto the board, and knead in only enough flour to give you smooth, barely non-sticky dough.

Continue to knead until the dough is smooth and elastic. Place in an large, oiled bowl, cover with saran, and allow to double in a warm place (about 90 minutes). Punch down and allow to rise until doubled again (about 40 minutes). Punch down and divide the dough into two parts. Let rest for 10 minutes.

Spray two cookie sheets with a no-stick product (Pam, Baker's Joy, whatever). Spread a piece of the dough out on each of the pans (I use my hands like I was doing a pizza crust) into an approximately oval shape.

Don't try to be perfect. It should have that "rustic" look. Brush the surface with olive oil and sprinkle with salt. Indent the surface of each loaf by pressing all over with your fingertips. (Don't make holes.) Cover with a kitchen towel and let rise in a warm place until doubled in size (approx. 30 minutes).

Meanwhile, preheat the oven to 375 degrees F. Press all over again with fingertips. Bake the bread for about 20-25 minutes, depending on how brown and crisp you like your bread.

GARLIC & PARMESAN FOCACCIA

Use the above recipe, except add 6-8 cloves of crushed garlic to the olive oil you brush on the top of the loaves. Be sure you distribute the garlic bits evenly over the loaves. When the bread comes out of the oven and is still very hot, sprinkle with as much grated parmesan (or Romano) cheese as you like.

GREEN ONION FOCACCIA

Use the above recipe. When the bread loaves have baked for 15 minutes, sprinkle the top of the loaves with a mixture of 1 bunch of green onions (finely chopped) and 2 Tbsp GOOD DARK olive oil. Continue to bake for the remaining time.

VIDALIA ONION FOCACCIA

Use the above recipe. Just before putting the loaves into the oven, sprinkle the tops of the loaves with thinly sliced vidalia onions mixed with just enough olive oil to moisten them. We like lots of onions.

TOMATO BASIL FOCACCIA

Use the above recipe. Just before putting the loaves into the oven, top each with ¼ slices of roma tomatoes and fresh basil leaves. Brush the tops of the tomatoes and basil leaves with a little olive oil.

NOTE: As you can see the variations are limited only by your imagination. We use other herbs and toppings depending on what we have on hand or have a taste for. The focaccia shouldn't look like a pizzait is a bread. It also warms (almost like fresh-baked) in the microwave, so you can enjoy for several days. Often I will bake only one loaf, putting the other half of the dough in the freezer to be baked fresh (maybe with a different topping) at a later time.

123 Easy Beer Bread

1 - 12 oz can of beer
2 - cups self-rising flour
3 - tablespoons sugar

Mix lightly and pour into greased loaf pan. bake @ 375 F (metal pan) or 350 F (glass pan) for 30 minutes. Remove from oven and drizzle with melted butter.

Chef Doogie's Tomato Basil Garlic Bagels

Here is a really easy savory bagel recipe. It could be made in a bread machine, just stop the machine after the knead and proof cycle.

Chef Doogie's Tomato-Basil Garlic Bagels

Recipe By : Chef Doogie

Serving Size : 12 Preparation Time :2:00

Categories : Breads

½ Pound Ripe Tomatoes Seeded
4 Cloves Garlic Peeled
2 Teaspoons Dried Basil
2 Tablespoons Redstar Instant Yeast
1 Cup Water 120 F
4 Cups All-Purpose Flour
1 Teaspoon Kosher Salt
Cornmeal As Needed

Preparation Method

Preheat oven to 425 degrees F.

Place seeded ripe tomatoes, garlic cloves and dried basil in the bowl of a food processor or blender. Process on high speed until thoroughly pureed.

Dissolve the yeast in the 120 degrees F. water in the bowl of a heavy duty mixer. Add 1 cup of flour. Mix on medium speed about 10 minutes, or until gluten threads appear. Add the puree, kosher salt and 2 cups of flour. Mix until thoroughly incorporated.

Change to a dough hook, or turn out on a board. If using a dough hook, turn the mixer to medium low and slowly add the last cup of flour. Mix with the hook until all the flour has been incorporated into the dough. If finishing by hand, add about ¼ cup of flour and begin kneading the flour into the dough. Fold, turn and knead about four times for each remaining ¼ cup of flour.

Round the dough into a ball and cover with a clean, damp towel. Let rest for 10 minutes. Cut the dough into 12 wedges. On a lightly floured board, roll each piece into a rope about 12 inches long and about ½ inch in diameter. Shape each rope into a ring. Wet both ends of the rope and press together to seal the ring. Place rings on a floured board, cover and let rise about 15 minutes (the dough will not be fully "doubled"). While the dough is rising, fill a large, deep skillet or pan with about 2 inches of water. Cover and bring to a boil. Doing only two at a time, place a bagel ring into the boiling water. Cook for only 30 seconds then flip and cook the other side for only 30 seconds.

Remove from the boiling water and place on a rack to drain. Process all the remaining bagel rings. Let them drain until their surfaces have dried.

Sprinkle cornmeal into two baking sheets. Place 6 bagels on each sheet.

Bake in the 425 degree oven for 15 minutes. Remove from the oven, place on racks and let cool. NOTES : These are really savory bagels. Serve with plain cream cheese to enjoy the bagel's own flavors, or fold mild salsa into softened cream cheese to add zip! I devised this recipe after being unable to find any similar recipe in my research. It is a very simple recipe and the bagels are great!

Nana's Beer Bread

My Nana gave me this...I'm not a great cook at all (I've even been known to burn water), but this is simple and quite possibly the best bread I've ever had.

Ingredients:

¼ cup of melted butter
3 cups of self rising flour
½ cup of white sugar
1 12oz can of beer

Directions:

Preheat oven to 350 degrees. mix the first three ingredients in a bowl. Pour into pan and bake at 350 for 50 min. After 50 min, take bread out and using a pastry brush spread the melted butter over the top. Then put in oven and bake at 350 for 5 more min. And there you go...this is such a simple recipe :)

Cantaloupe Bread with Praline Glaze

3 eggs
1 C oil
2 C sugar
1 Tbsp. vanilla
2 C canteloupe
2 ½ cups Flour
1 tsp salt
1 tsp soda
¾ tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger

1 stick butter
1 2/3 C brown sugar
½-1 C pecan

Beat eggs, sugar, oil and vanilla together. Cut peeled cantaloupe into 2" chunks and puree. Add cantaloupe to mixture. Sift dry ingredients and add to liquid. Pour into 2 greased and floured 9x5 loaf pans. Bake at 325F for 1 hour. Meanwhile, melt butter and brown sugar in the microwave for 3 minutes. Stir every minute. Fold into pecans and pour over warm bread.

Becky's Hawaiian Bread

This is for a 1 ½ lb loaf

Mash 1 overripe banana in a 1 cup measuring cup. Finish filling with crushed pineapple.

1 egg
¼ cup milk
4 tbsp margarine
1 tsp coconut extract
½ tsp salt
1/3 cup sugar
½ cup potato flakes
3 cups bread flour
1 ½ tsp quick yeast

Bake in bread machine on light.

AMISH CINNAMON BREAD (FRIENDSHIP BREAD)

Starter

1 package active dry yeast
1 cup milk
1 cup flour
1 cup sugar

NOTE: DO NOT USE METAL BOWLS OR SPOONS AND DO NOT REFRIGERATE. PROCEDURE TO MAKE THE STARTER

Dissolve yeast in small amount of warm water. Mix all ingredients together in ample size bowl or jar (it will grow) This is day 1 of the recipe, then the next day go to day 2 and so on. DAY 1 Receive fermented starter in ziplock bag. Do nothing! Put bag on counter.

DAY 2 Squeeze bag several times.

DAY 3 Squeeze bag several times.

DAY 4 Squeeze bag several times.

DAY 5 Squeeze bag several times.

DAY 6 Add 1 cup flour, 1 cup sugar, and 1 cup of milk. Squeeze bag several times.

DAY 7 Squeeze bag several times.

DAY 8 Squeeze bag several times.

DAY 9 Squeeze bag several times.

DAY 10 In a large non-metallic bowl, combine batter with 1 cup milk, 1 cup flour and 1 cup sugar. Mix with wooden or plastic spoon. Take four one gallon ziplock bags and pour 1 cup of starter in each. Give these four starters with a copy of instructions to family and friends.

TO THE REMAINING BATTER IN BOWL, ADD:

1 CUP VEGETABLE OIL

2 CUPS FLOUR

1 CUP SUGAR

½ CUP MILK

1 TEASPOON VANILLA

½ TEASPOON SALT

2 LARGE EGGS

2 BOXES VANILLA

PUDDING

1 ½ TEASPOONS BAKING

POWDER

1 ½ TEASPOONS

CINNAMON

In a separate bowl, mix 1 teaspoon cinnamon and 3 tablespoons sugar, sprinkle into well greased pans before batter. Bake at 325* for 1 hour or until done.

REMEMBER: Do not refrigerate starter! As air builds in the bag, let air out. It is normal for the batter to thicken, bubble and ferment.

Also, you can try different pudding flavors-add a little character to your bread! Someone recommended a box of pistachio and a box of lemon. Try it out!

Herb Swirl Bread

7g yeast (or 1 ½ tsp yeast)

2 tsp sugar

1 tsp salt

1/3 cup warm water

3 cups plain flour

1 cup plain stoneground wholemeal flour

1 ½ cups water

1 tbs olive oil

1/3 cup plain flour

¼ cup chopped fresh parsley

1 tbs chopped fresh thyme

1 tbs chopped fresh rosemary

1 tbs chopped fresh chives

1 tbs chopped fresh oregano
½ tsp ground black pepper
¾ tsp crushed rock salt
2 tsp milk

Combine yeast sugar water and salt in a bowl and stand 10 mins. Sift flours and return the husks to the bowl. Make a well and add the yeast mixture, water and oil. Stir with a fork until crumbly but moist. Knead on a lightly floured surface for 10 minutes. Add extra ¼ cup of flour if mixture is sticking to the surface.

Shape into a ball and place in a lightly oiled bowl. Cover with plastic wrap and allow to rise 1 hour.

Turn dough onto a lightly floured surface and knead ½ minutes. Flatten dough to 23 cm square. Scatter pepper and rock salt on top then the herbs.

Roll up like a swiss roll and put into an oiled 25 x 15 cm loaf tin. Cover with plastic wrap and allow to rise 30 minutes.

Meanwhile preheat oven to 240C. Brush top of loaf with milk, sprinkle with extra salt. Bake in centre of oven 25 mins or until well risen, brown and crusty on top. It should sound hollow when tapped. Return to oven 5 mins for a really crisp crust.

This is a great recipe to be creative with. Substitute the herbs for what you like. A favorite of ours is whole dates and whole almonds. We also like chopped olives and rosemary.

Apple Spice Loaf

Preparation Time: 20 minutes

Baking Time: 40 minutes

1 ½ C flour

½ tsp. soda

½ tsp. ground cinnamon

¼ tsp. baking powder

¼ tsp. ground nutmeg

2 slightly beaten egg whites

¾ C packed brown sugar

¾ C finely shredded peeled apple

3 Tbsp. cooking oil

½ tsp. finely shredded orange peel.

nonstick cooking spray

In a small mixing bowl, combine first 5 ingredients. Set aside. In a large mixing bowl, combine remaining ingredients. Add the dry mixture to the apple mixture, stirring just until moistened. Spray an 8x4x2-inch loaf pan with nonstick coating. Spread batter in prepared pan. Bake at 400 degrees F. for 40-45 minutes or until a wooden toothpick inserted in center comes out clean. Cool the bread in pan on a wire rack for 10 minutes. Remove from pan; cool completely on the wire rack. Wrap the bread in foil or plastic wrap and store overnight. If desired, serve with cream cheese. Makes 1 loaf (16 servings).

This bread is best when stored at least overnight in the refrigerator before serving.

Potato Focaccia Bread

Thanks to Scott, our gourmet buddy, for this great “no kneading” bread recipe.

2 potatoes - any kind (or equiv. instant-somewhat dry)

1 pkg yeast Rapid rise works well

1 ½ cup (105F)water

4c flour

2 ¼ tsp salt

2 TBS olive oil

2 ripe roma tomatos cut into 1” pieces

½ tsp dried oregano

Boil potatoes until tender or prepare about the same amount from instant (somewhat dry). Dissolve yeast in warm water in large bowl and then mix potatoes, flour, 2 tsp salt, dissolved yeast, and 1 TBS olive oil until blended. Set aside to rise until double. (rapid yeast=30 min). Preheat oven to 350 F. Coat 8” baking pan with remaining oil, place dough in pan and turn to coat dough with the oil. Arrange the tomato wedges on top and press slightly. Sprinkle oregano and salt over top.

Bake until golden brown, about 1 hour. Serve hot! Yummy Filling Suggestions (you can trust Scott!)

Slice zucchini & eggplant or other vegetable in long ¼” strips Brush with olive oil and Italian spices.

Broil until slightly brown on both sides

In a NON-STICK PAN place one slice of provolone cheese on preheated Med-Med-high pan. Place roasted veggies on top and add another slice. When edges of cheese are brown flip onto other side of cheese and cook until brown. When both sides are browned, place fried cheese and veggies on focaccia bread with finely shredded lettuce and sauce (mayo with crushed garlic and Italian spices).

Brown Sugar Pie

Miss Diane gave me this great southern recipe. She served this incredible dessert one evening at her home here in Ketchikan and I swear, when I die I hope I’m eating this pie. Miss Diane and family moved back to the South and we miss them so much....

1 cup firmly packed brown sugar

1 egg, slightly beaten

1 tsp. vanilla

2 heaping tablespoons flour

3 TBS milk

2 TBS melted butter

4 oz. chocolate chips

1 prepared pastry pie shell

Preheat oven to 350. In a large bowl, combine the first six ingredients. Mix on medium speed for two minutes. Add chocolate chips and stir. Pour the mixture into the pie shell and bake for 35 minutes or until lightly browned and set. Remove from oven and let cool. Serve with whipped cream or ice cream.

Focaccia Bread

1 10-ounce boiling potato, peeled
1 tbs. dry yeast
½ cup warm water
3 tbs. bread flour
2 tbs. minced fresh rosemary
2 tbs. minced garlic
2 tbs. olive oil
7 cups (about) flour
1 tbs. salt
olive oil
2 tbs. olive oil
coarse kosher salt
fresh ground pepper

1. Cover potato with cold water in medium saucepan. Simmer until potato is tender. Drain, reserving cooking liquid. Mash potato. Measure 1 cup potato.
2. Meanwhile, sprinkle yeast over ½ cup warm water in small bowl; stir to dissolve. Let stand 5 minutes. Mix in 3 tbs. flour. Cover bowl with plastic wrap and let stand in warm draft-free area for 30 minutes.
3. Blanch rosemary and garlic in small saucepan of boiling water 1 minute. Strain. Add enough water to potato liquid to measure 2 cups. Mix in rosemary, garlic and 2 tbs. oil.
4. Combine 6 ½ cups flour and 1 tbs. salt in large bowl. Stir down yeast mixture and add to flour with herb-water mixture and 1 cup potato. Mix until sticky dough forms. Knead on well-floured surface until dough is smooth and elastic, adding more flour if sticky, about 10 minutes.
5. Oil large bowl. Add dough, turning to coat entire surface. Cover bowl with plastic. Let dough rise in warm draft-free area until doubled, 1 ½ hours.
6. Punch dough down. Knead on lightly floured surface until smooth, about 2 minutes. Cover; let rest 10 minutes.
7. Grease rimmed 9 x 13 inch jelly roll pan. Roll dough out on lightly floured surface to 9 x 13 inch rectangle. Transfer to prepared pan. Brush top with 2 tbs. oil. Sprinkle lightly with coarse salt and generously with pepper. Let rise in warm draft-free area until almost doubled, 1 ¼ hours.
8. Preheat oven to 400 degrees. Bake until bread is brown and sounds hollow when tapped, about 40 minutes. Cool in pan 10 minutes. Transfer bread to rack and let cool completely