

Pam's Bread Recipes

These recipes are all demonstrated in our videos. The link beside each recipe will take you to the YouTube video showing how to make the bread shown in the recipe.

Note: I add new recipes to the bottom of this list as we make new videos showing various types of bread. Check back often!

Latest addition: Ciabatta Bread

Basic White Bread Recipe <https://youtu.be/Sav750UB3UM>

6.5 cups flour
2 TBS Yeast
3 TBS Sugar
2 ½ cups warm water (85-90°F)
1 ½ tsp salt
3 TBS oil

Grease two 5"x9" loaf pans. Mix 5 cups of flour, yeast and sugar in mixing bowl then sprinkle salt on top and gently mix. Add and oil. Stir with wooden spoon until liquid is absorbed, adding additional flour if needed until soft dough consistency is achieved. Knead dough until gluten is developed. Follow process shown in video. Place dough in oiled bowl and allow to rise until nearly double. Remove dough from bowl and de-gas on counter. Divide into 2 parts and shape into loaves and proof. Bake in 375°F preheated oven for about 40 minutes.

Half Wheat, Half White Bread Recipe <https://youtu.be/GOmU8KTWbYA>

Use the recipe above except replace half the flour with finely ground wheat flour. I now prefer using hard white wheat and milling it myself, but you can also use store-bought flour.

Multigrain Bread Recipe https://youtu.be/UcS4vIY_EQc

In a medium bowl add 2½ cups boiling water to:
¾ cup cornmeal or your choice of another cereal-type combo
½ cup brown sugar
½ cup Crisco or Coconut Oil
Allow to cool to just under 100°F
Meanwhile, mix dry ingredients together:
½ cup rye flour
1½ cups whole wheat flour
2-3 cups white flour (start with 2, then add additional cup as needed)
½ cup powdered milk
½ cup potato flakes
2 Tablespoons instant yeast
1½ teaspoons salt

When liquid has cooled to proper temperature, add to dry ingredients and mix, adding additional flour as needed. Knead by hand allowing dough to rest twice for fifteen minutes as part of the process as shown; or use a stand mixer to mix and knead the dough. Place in an oiled bowl and allow to rise until nearly double. Punch down and shape into two loaves

and put in greased 5"x9" pans. Cover with plastic or a tea towel and proof until double. Bake in hot oven 375°F for 30-35 minutes until internal temperature is 190°-200°F. Cool on a wire rack.

Low Yeast High Flavor Slow Rise Bread <https://youtu.be/bf-OdCksCjA>

For this recipe it is best to use a kitchen scale to measure ingredients by weight. Standard measurements are also given but may not produce the same quality. For complete explanation of the method for mixing this bread you will want to watch the video.

1000g flour (7 ¼ cups)

720g water at 90-95°F (3 1/8 cups)

Mix together thoroughly by hand or stand mixer.

Cover and allow to rest for 20 minutes.

On top of the dough, sprinkle:

4g yeast (about 1 tsp)

21g salt (about 1 TBS)

Fold and pinch the dough until you can no longer feel or see the grains of salt and yeast. Cover and allow to rest for 10 minutes. Fold dough once again for 2-3 minutes. Allow to rest for 30 minutes. Fold dough again. Cover and allow to rise for about 4-5 hours. Divide dough into two equal portions and shape as desired. See video for two possibilities. Proof until double. Bake in hot oven—about 400°F. If a harder crust is desired, add a pan with water in the bottom on a lower rack to form steam as the bread bakes. Bake for about 25-30 minutes until bread reaches 190-200°F.

Ciabatta Bread <https://youtu.be/KUNGREI8r0A>

For the polish:

200g all purpose unbleached flour (I use King Arthur's)

200g room temperature water—should feel cool to the touch

¼ tsp instant yeast

Mix the flour and yeast together then stir in water and mix with a wooden spoon until the consistency is the same throughout. Cover with plastic wrap and set out on your counter for about 15 hours. Dough will become sponge-like with little holes and will ferment beautifully.

In a stand mixer bowl (if using) or in a large bowl if using your hands, mix the following together:

350g flour

240g room temperature water

2 tsp yeast

Add 240g water to the polish to loosen from the sides of the bowl and pour the polish and the water into the large bowl. Mix together until thoroughly mixed. If using hands, use the pinch and fold method shown in the video. Cover with plastic wrap and allow to rest for one hour.

Fold the dough:

Reach under the dough and bring up the bottom and layer over the top. Do the same on the remaining three sides of the bowl. Then flop the dough over so the top is now on the bottom of the bowl. Allow to rest 45 minutes. Repeat folding the dough 3 more times.

One hour before baking, place a cast iron skillet on the bottom rack of the oven and an inverted baking sheet on the middle rack and preheat the oven to 450°F.

Gently turn dough out on a counter covered with flour. Cut dough ball in half and using 2 bench scrapers, gently shape the dough into two rectangular flat loaves without degassing. Be sure there is plenty of flour on the top and on the bottom. Lift the loaves with the bench scrapers onto parchment paper on either a pizza peel or an inverted baking sheet. Cover with a tea towel and allow to proof for 30 minutes. Transfer parchment paper with the loaves onto the hot baking sheet in the oven. Place one cup of ice cubes in the skillet on the bottom rack. Close the oven and bake for about 30 minutes or until the internal temperature is 210°F.