

## Small Batch Bread In the Air Fryer

Makes one loaf using a small pan. Use a pan the size that will fit into your air fryer. I use a rectangular bread pan measuring 7.75 x 3.75 x 2.5 inches, or a round pan measuring 3 inches deep and 6 inches across. Both are Fat Daddio's brand and are listed in our Amazon store for your convenience.

### Basic Recipe

342g bread flour (2 2/3 cups)  
1½ tsp instant dry yeast  
2 tsp sugar  
1½ tsp salt

Mix dry ingredients together in the bowl of a stand mixer, or by hand, then add:  
2 tbsp softened ghee or butter  
1 cup warm water

Mix dough until combined, then knead for about 8 minutes in the stand mixer or if by hand, until dough is soft, smooth, and elastic. Place in a greased bowl, cover, and allow to double in size. Shape into loaf of desired size and place in baking pan. Allow to proof until dough double in size. Preheat air fryer for about 2 minutes at 350°F, then place bread in the air fryer. Bake for about 20 minutes until an instant read thermometer measures 195-200°F. Remove and turn out of pan onto a rack to cool.

### Variation #1: Half White and Half Whole Grain Bread

Follow the recipe above but use 171g bread flour and 171g whole grain flour such as white winter wheat, or kamut, or a combination of whole grain flours.

### Variation #2: Cinnamon Raisin Bread

Follow recipe above. When shaping, pat out into a rectangle of the size that will roll up to fit into your pan. Sprinkle the rectangle evenly with a mixture of 1 tbsp sugar and 2 tsp cinnamon. Sprinkle ½ cup raisins over the top of the dough, then roll up and place in your pan. Continue with proofing instructions in the basic recipe above.