

Holiday Bread Bagels Egg Bread Cranberry Bread Recipes From Cookbooks 22

The holiday season is a time for family, friends, and delicious food. What could be better than waking up on a cold winter morning to the smell of fresh-baked bread wafting through the house?

In this article, we will share some of our favorite holiday bread recipes from Cookbooks 22. These recipes are easy to follow and will produce delicious results that your family and friends will love.

Bagels are a classic holiday bread that is perfect for breakfast or brunch. They are soft and chewy on the inside, with a crispy exterior.



60 recipes of bread: Holiday bread, bagels, egg bread, cranberry bread recipes (A series of cookbooks Book 22) by David Brefield

★★★★☆ 4.1 out of 5

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Word Wise	: Enabled
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Ingredients:

- 1 cup warm water (110-115 degrees F)
- 1 tablespoon sugar
- 1 teaspoon active dry yeast
- 2 1/2 cups all-purpose flour, plus more for dusting
- 1 teaspoon salt
- 1 egg, beaten
- 1 tablespoon vegetable oil

Instructions:

1. In a large bowl, whisk together the warm water, sugar, and yeast. Let sit for 5 minutes, or until the yeast is foamy.
2. Stir in the flour and salt. Knead the dough for 5-7 minutes, until it is smooth and elastic.
3. Form the dough into a ball and place it in a greased bowl. Cover the bowl with plastic wrap and let the dough rise in a warm place for 1 hour, or until it has doubled in size.
4. Punch down the dough and divide it into 12 equal pieces. Roll each piece into a rope about 12 inches long.
5. Bring a large pot of water to a boil. Add the bagels to the boiling water and cook for 1 minute per side.
6. Remove the bagels from the water and place them on a baking sheet lined with parchment paper. Brush the bagels with the beaten egg and sprinkle with your favorite toppings.

7. Bake the bagels at 425 degrees F for 20-25 minutes, or until they are golden brown.

Egg bread is a rich and flavorful bread that is perfect for holiday meals. It is made with eggs, milk, and butter, and has a soft and tender crumb.

Ingredients:

- 1 cup warm milk (110-115 degrees F)
- 1 tablespoon sugar
- 1 teaspoon active dry yeast
- 2 1/2 cups all-purpose flour, plus more for dusting
- 1 teaspoon salt
- 2 eggs
- 1/2 cup melted butter

Instructions:

1. In a large bowl, whisk together the warm milk, sugar, and yeast. Let sit for 5 minutes, or until the yeast is foamy.
2. Stir in the flour and salt. Knead the dough for 5-7 minutes, until it is smooth and elastic.
3. Add the eggs and butter to the dough and knead until well combined.
4. Form the dough into a ball and place it in a greased bowl. Cover the bowl with plastic wrap and let the dough rise in a warm place for 1 hour, or until it has doubled in size.

5. Punch down the dough and shape it into a loaf. Place the loaf in a greased 9x5 inch loaf pan.
6. Cover the pan with plastic wrap and let the dough rise in a warm place for 30 minutes, or until it has doubled in size.
7. Preheat the oven to 375 degrees F. Bake the bread for 30-35 minutes, or until it is golden brown.

Cranberry bread is a festive and delicious bread that is perfect for the holiday season. It is made with cranberries, orange zest, and cinnamon, and has a moist and flavorful crumb.

Ingredients:

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1 cup sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 egg
- 1/2 cup milk
- 1/4 cup melted butter
- 1 cup fresh cranberries
- 1/2 cup chopped walnuts

- 1/4 cup orange zest
- 1 teaspoon ground cinnamon

Instructions:

1. Preheat the oven to 350 degrees F. Grease a 9x5 inch loaf pan.
2. In a large bowl, whisk together the flours, sugar, baking soda, baking powder, and salt.
3. In a separate bowl, whisk together the egg, milk, and melted butter.
4. Add the wet ingredients to the dry ingredients and mix until just combined.
5. Fold in the cranberries, walnuts, orange zest, and cinnamon.
6. Pour the batter into the prepared loaf pan.
7. Bake the bread for 50-60 minutes, or until a toothpick inserted into the center comes out clean.

These are just a few of our favorite holiday bread recipes from Cookbooks 22. These recipes are easy to follow and will produce delicious results that your family and friends will love.

We hope you have a happy and delicious holiday season!



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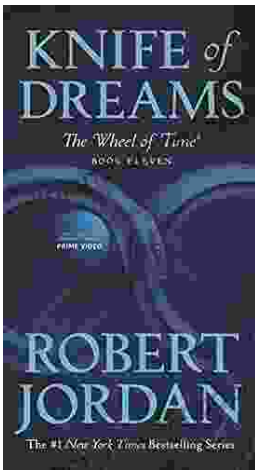
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