



Homemade Bread in Air Fryer

Description

Ingredients:

Air Fryer Homemade Bread

- 3 cups all-purpose flour
- 1 tablespoon sugar
- 1 tablespoon active dry yeast
- 1 teaspoon salt
- 1 cup warm water (110°F/43°C)
- 2 tablespoons olive oil

Instructions:

Activate Yeast:

In a bowl, combine warm water, sugar, and active dry yeast. Let it sit for about 5-10 minutes until the mixture becomes frothy.

Prepare Dough:

In a large mixing bowl, combine flour and salt. Make a well in the center and pour in the activated yeast mixture and olive oil. Mix until a dough forms.

Knead Dough:

Turn the dough out onto a floured surface and knead for about 8-10 minutes until the dough becomes smooth and elastic.

First Rise:

Place the dough in a lightly oiled bowl, cover it with a damp cloth, and let it rise in a warm place for about 1-1.5 hours or until it doubles in size.

Preheat Air Fryer:

Preheat your air fryer to 350°F (180°C).

Shape Dough:

Punch down the risen dough and shape it into a loaf. Place the shaped dough on parchment paper.

Second Rise:

Allow the shaped dough to rise for an additional 30 minutes.

Air Fry:

Carefully transfer the parchment paper with the risen dough to the air fryer basket. Air fry at 350°F (180°C) for 20-25 minutes or until the bread is golden brown and sounds hollow when tapped.

Cool and Slice:

Allow the bread to cool on a wire rack before slicing.

Enjoy your freshly baked homemade bread from the air fryer! You can customize this recipe by adding herbs, seeds, or other flavorings to the dough.

Enjoy!

Category

1. Air Fryer Recipes

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