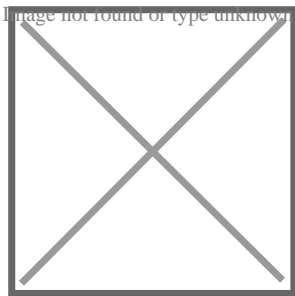




Air Fryer Bread

Description

Air Fryer Bread



default watermark

The perfect accompaniment to your everyday meals, this air fryer bread recipe is an absolute must try in your kitchen.

- **Prep Time:** 10 minutes
- **Cook Time:** 30 minutes
- **Total Time:** 40 minutes
- **Yield:** 1x
- **Category:** Side Dish
- **Cuisine:** American

Ingredients

- 1 1/2 cups **All-Purpose Flour**
- 1 1/4 tsp **Instant Yeast**
- 1 tsp **Salt**
- 1/2 tsp **Granulated Sugar**
- 3/4 cup **Warm Water**

- 1 tsp Olive Oil

Instructions

- Combine the flour, yeast, salt, and sugar together. Then add the warm water and oil, stirring well until combined. The dough will be very sticky.
- Let the dough rise for 1 hour, then turn the dough out onto a lightly floured surface.
- To shape the roll, place the dough onto a lightly floured surface. Gently pull the edges of the dough up and to the middle, creating a round loaf. Turn the loaf upside down in the pan so the smooth side is on top.
- Cut 2 to 3 slices on the top of the dough. Place the dough on a piece of parchment paper that will easily fit into a 6" to 8" round pan.
- Place the parchment paper with the dough into the pan and let it rise in a warm place for about an hour.
- Preheat the air fryer at 400° for 10 minutes.
- Place the pan with the bread dough in the air fryer. Add a few pieces of ice to the outside of the round pan, but inside the air fryer basket.
- Place the air fryer basket back into the air fryer and bake at 400° until golden brown for about 20 to 25 minutes. Flip the bread over and continue frying for an additional 5 minutes.
- Remove and serve.

Notes

Storage Instructions:

- Store in an airtight container in the refrigerator for up to 5 days.
- May be frozen for up to 3 months.

Other FAQs Suggestions:

- Why Isn't the Bread Dough Rising? The key to getting your bread and baked goods rise to perfection is to make sure you use the best quality, fresh leavening agent.
- How Long Should I Let the Bread Rest? Ideally, the dough should be allowed to rest for at least an hour to allow it to rise well.
- How Do I Store the Leftover Air Fryer Bread? Your leftover air fryer bread can be stored at room temperature for up to 3 days, or frozen for up to 3 months.

Category

1. Air Fryer Recipes

Date Created

27/01/2024

Author

rauf