

How to Make Homemade Bread

12 Quick Bread
Recipes



ALLFREECOPYCATRECIPES



How to Make Homemade Bread:12 Quick Bread Recipes

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Letter from the Editor

Dear Fellow Copycats:

Bread is delicious, and by far one of the best foods out there. There's no way around it. It makes a perfect side dish to many different meals, and you can also eat it on its own as a snack or meal. Sandwiches couldn't exist without bread. Pasta and soups would be lonely without it. Many people go to certain restaurants simply for the bread that they serve with meals. Bread is something that is easily shared. However, bread is has a bad reputation as something hard to make. Not true with this eCookbook. You'll find amazing recipes that won't take you forever and will still taste as amazing as any bread that takes hours to bake.

In this amazing, free eCookbook, *How to Make Homemade Bread: 12 Quick Bread Recipes*, you'll discover amazing bread recipes from all your favorite restaurants, including Panera, Lion House, and Pizza Factory. These recipes will bring restaurant quality food into the comfort of your own home. These easy homemade bread recipes will satisfy your carb cravings and also make your house smell amazing.

For more fun and easy copycat recipes, be sure to visit AllFreeCopycatRecipes.com. While you're there, subscribe to AllFreeCopycatRecipes' free Crazy for Copycats newsletters to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

The Editors of AllFreeCopycatRecipes

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EASY HOMEMADE BREAD

HOMEMADE HAWAIIAN SWEET BREAD

BY [KIMBERLY FROM FRUGAL BITES](#)



Many people are frightened at the thought of making homemade bread, but this recipe makes it simple. This easy Homemade Hawaiian Sweet Bread recipe is just like the store bought version and you can have a fresh loaf on the table in less than 2 hours! The sweetness of the pineapple juice gives a yummy sweet kick without overpowering the taste of the bread. Impress all your friends with sandwiches made on homemade bread or snack on a couple slices for a mid-day energy boost.

Ingredients

- 2 packets active dry yeast
- 1/2 cup warm water
- 3 eggs
- 1 cup pineapple juice
- 1/2 cup water
- 2/3 cup sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground ginger (optional)
- 1/2 cup butter, melted
- 6 cups white flour

Instructions

1. Preheat oven to 350 degrees F.
2. Mix yeast with 1/2 cup warm water. Let sit for 10 minutes until foamy. Combine yeast, eggs, pineapple juice, water, sugar, vanilla, and melted butter in a mixer.
3. Add in the flour gradually. Dust a cutting board with flour and place the dough on it. Work the dough in the flour until it's no longer sticky. Split into two equal sections.
4. Grease two cake rounds and place dough inside. Let the bread rise until doubled in size. Bake for 25-30 minutes or until golden brown.

HOMEMADE PANERA CIABATTA BREAD

BY [SHANNON FROM A PERIODIC TABLE BLOG](#)



This Homemade Panera Ciabatta Bread is the ultimate homemade bread recipe. This bread recipe will guide you through each step of the bread-making process. Create your own sourdough starter and as a result the perfect ciabatta loaf. Showcase the flavor of your bread by dipping bites in olive oil. You can also make your own sandwiches that are truly homemade from start to finish. This Panera copycat recipe will hook you into the baking and bread-making world.

Ingredients

For the overnight sponge:

- 1 teaspoon active dry yeast
- 1/2 cup whole milk, heated to warm (105°-115°F)
- 1 1/4 cups cool water
- 1 cup sourdough starter ([page 7](#))
- 2 cups unbleached all-purpose flour

For the dough:

- 2 cups unbleached all-purpose flour + 1 cup more for additions
- 1 tablespoon sea salt
- 1 tablespoon olive oil
- 1/4 cup cornmeal
- 2/3 cup (or so) all-purpose flour for the work surface

Instructions

For the overnight sponge:

1. In a large bowl, dissolve the yeast into the warm milk and let stand until foamy, about 5 minutes. Using a wooden spoon, stir in the water, and sourdough starter of your choosing, and bread flour, mixing until everything is homogenous.
2. Cover the bowl with plastic wrap and let stand overnight at room temperature.

For the dough:

1. Preheat to 450 degrees F.
2. Remove the plastic wrap from your sponge and transfer to the bowl of a stand mixer fitted with the dough hook attachment (or, alternatively, do this by hand if you have a specific way you normally make bread).
3. Add the flour, salt, and oil; knead on low speed until soft and springy, about 7 minutes. See my note below on adding additional flour, and remember to scrape the bowl down periodically with a plastic scraper.
4. Remove the bowl from the stand mixer and give it one more scrape-down to catch the sides. Use your hands to incorporate any side leftovers, and cover the bowl with plastic wrap. Place in a warm spot in your kitchen and let rise for about 3 hours; it should double in bulk. Alternatively, you can place the bowl in the fridge overnight. The chill on it makes it easier to work when you shape the loaves, so you pick.
5. When your dough is ready, sprinkle two half-sheet pans generously with cornmeal.
6. Cover your work surface with the heap of flour (2/3 cup) and use your pastry scraper to turn the dough out of the bowl onto the prepared surface. Cut the dough into two equal pieces with a large, sharp knife.
7. Sprinkle a little more flour over top your two dough halves while you gently shape each piece outward into long, flat rectangles, about 6 inches by 16-18 inches in total size. Carefully pick up each loaf by weaving it over your hands and transfer it to the center of the prepared pan.
8. Cover the loaves loosely with two clean kitchen towels (1 each) and leave them to rise in a warm place in your kitchen until soft and puffy, 1 1/2 to 2 hours.
9. When ready to bake, place your oven racks in the middle and lower third of your oven.
10. Place your bread into the oven gently, and bake until they are lightly browned and sound hollow when tapped, about 18-20 minutes. Transfer to wire racks to cool completely before serving.
11. Makes two really big loaves; ones which you could use for slicing and serving as an appetizer with flavored olive oil, toasting for crostini or bruschetta, or making breakfast sandwiches.

SOURDOUGH STARTER

BY [ANNIE FROM ANNIE'S EATS](#)

Ingredients

- 2 cups warm water
- 1 tablespoon sugar or honey
- 1 tablespoon active dry yeast
- 2 cups unbleached all-purpose flour

Instructions

1. Pour the water into a 2-quart glass or ceramic jar or bowl. Stir in the sugar or honey to dissolve. Stir in the yeast.
2. Gradually whisk in the flour. Cover loosely with a clean kitchen towel or dishcloth (not plastic wrap) and place it in a warm area.
3. Let it develop 2-5 days, stirring once a day due to the separation that will occur. When bubbling has subsided and a sour aroma has developed, stir once more and refrigerate until ready to use.

MINI LOAF BASIC WHITE BREAD

BY ZOJIRUSHI



Making homemade bread is incredibly easy with a bread machine. This Mini Loaf Basic White Bread recipe is as simple as dumping the ingredients in and pressing start. The smell of the baking loaf will fill your home with the most delightful smells. The bread recipe comes out perfectly shaped and just the right consistency. Use this great bread recipe for making sandwiches or dipping in a little olive oil and eating on its own.

Ingredients

- 2/3 cup water
- 2 cups bread flour
- 1 1/2 tablespoons sugar
- 1 1/2 tablespoons dry milk
- 1/2 teaspoon salt
- 1 tablespoon butter
- 1 teaspoon active dry yeast

Instructions:

1. Add the water to the bread machine baking pan.
2. Add the bread flour, sugar, dry milk, and butter to the baking pan.
3. Sprinkle the yeast over the dry ingredients, but don't let it touch the water.
4. Turn on the bread machine, lock baking pan in place, and set the bread machine to the basic bread setting. Hit start.

COPYCAT BUNS & ROLLS

HOMEMADE BRIOCHE HOT DOG BUNS

BY [TARA FROM NOSHING WITH THE NOLANDS](#)



This Homemade Hot Dog Buns recipe makes it easier than ever to bring your own hot dog bun "package" to a cookout. People will not be able to stop talking about your hot dog bun recipe. Nothing complements a juicy hot dog better than a fresh, doughy brioche bun. This recipe simplifies the process so that anyone can take on a fresh bread recipe. These buns will make your next summer picnic one to remember.

Ingredients

- 1 tablespoon. dry yeast
- 1/4 cup sugar
- 2 1/2 tsp. salt
- 5 cups flour
- 1 cup hot water
- 6 eggs
- 1 cup butter, cut into pieces and softened

Instructions

1. Preheat oven to 400 degrees F.
2. In a standup mixer with a paddle attachment add yeast, sugar, salt, and 1 cup flour. Add the hot water and mix at medium speed for 2 minutes or until smooth.
3. Add eggs one at a time and beat well after each. Add 2 more cups of flour slowly and mix well. Add butter, a few pieces at a time and mix well until completely incorporated.
4. Add the remaining flour, dough will still be sticky.
5. Cover the bowl with plastic wrap, let rise for 3 hours until doubled. Deflate and cover again, refrigerate for 6-18 hours. Dough can be frozen at this point if desired. Thaw before proceeding.
6. Place dough on a floured surface and gently knead. Form dough into hot dog bun shapes and place on a Silpain bread mat or alternative baking surface. Cover lightly with a tea towel and let rise for 40 min.
7. Bake for 20 min. or until golden brown.

COPYCAT LION HOUSE DINNER ROLLS

BY [CHRISTINE FROM I DIG PINTEREST](#)



Get dinner started with this easy roll recipe inspired by a great restaurant out west in Utah. Gather your family around the table to enjoy these Copycat Lion House Dinner Rolls. They're simple, delicious, and taste better homemade. Start a new tradition with these small and tasty rolls that are simply fantastic. Enjoy restaurant flavor without paying the restaurant price with this great copycat recipe. Be sure to tuck this recipe in your book for safe keeping.

Ingredients

- 2 tablespoon active-dry yeast
- 2 cup warm water
- 1/4 cup sugar
- 1/3 cup butter-softened but not melted, or shortening
- 1 egg
- 2 teaspoons salt
- 2/3 cup nonfat dry milk (instant)
- 5-5 1/2 cups bread flour, for best results

Instructions

1. Preheat oven to 375 degrees F.
2. In the bowl of an electric mixer, combine water and milk powder and stir until milk dissolves. Add yeast, then sugar, salt, butter, egg, and 2 cup flour. Mix on low until ingredients are wet, then turn to medium speed and mix for 2 minutes.
3. Add 2 more cups of flour and mix on low until ingredients are wet and then on medium for 2 minutes.
4. Add 1/2 cup flour at a time until dough starts to clean the sides of the bowl and feels soft and slightly sticky.
5. Let dough rise, covered, until doubled (about 45 minutes).
6. Roll out and let rise again on lightly greased cookie sheet.
7. Bake for 15 to 18 minutes until golden brown. Brush tops of rolls with butter right out of the oven.

HOMEMADE PANERA BAGELS

BY [KATIE FROM CLARKS CONDENSED](#)



This Homemade Panera Bagels recipe will give you step-by-step directions to make perfect copycat bagels. This bagel recipe produces soft and chewy bagels just like the famous bread shop. Homemade bagels are fun to make and will impress your family and friends. After making this Panera recipe, you will want to freshly bake all your bread goods. You can try all kinds of different toppings on this bagel recipe to recreate your favorite Panera bagel.

Ingredients

- 2 teaspoons of active dry yeast
- 1 ½ tablespoons of granulated sugar
- 1/2 cup warm water
- 2 cups white flour
- 1 1/2 cups wheat flour
- 1 teaspoon of salt
- 1 1/4 cup warm water
- 1/4-1/2 cup honey
- Optional Toppings:
- Egg wash
- Mixture of minced onion, poppy seeds, sesame seeds, minced garlic, etc.
- Oats
- Cheese

Instructions

1. Preheat oven to 425 degrees F.
2. In a small bowl, place 1/2 cup warm water, sugar, and yeast. Do not stir and let it sit five minutes. After five minutes, stir together sugar and yeast until dissolved.
3. In a large bowl, mix together the flours and salt. Create a well in the middle, and pour in the yeast/sugar mixture. Pour half of the remaining water into the well and mix. Pour in the remaining water, 1/4 cup water at a time until it is a firm, moist dough.
4. Knead the dough for 10 minutes on a floured surface. Use additional flour as needed.
5. Lightly coat a bowl with oil and place dough ball into it. Cover with a damp dish cloth and let it rise for about an hour in a warm place, until doubled in size. After the hour, punch down, cover again, and let rise about another 10 minutes.
6. Divide dough into about 8 equal pieces. Shape each piece into a dough round.
7. Gently poke a hole through the center of each dough round with your finger, expanding the hole to be about 1/3 the size of the entire round. Place on an oiled cookie sheet. Repeat with remaining dough rounds.
8. Cover the dough rounds with a damp kitchen cloth and let rest ten minutes.
9. Bring a large pot of water, with 1/4-1/2 cup honey added, to a boil.
10. Lower bagels into pot of honey water using a slotted spoon. Let them boil on each side for about 45 seconds. After boiling, remove with a slotted spoon, shake a little to remove excess water, and place back on cookie sheet.
11. Brush each bagel with egg wash, and if desired, top with toppings. Make half with the "everything" mixture, and then half with oats on top.
12. Bake for 20 minutes, and cool on a wire cooling rack.

HOMEMADE MAGLEBY'S ROLLS

BY [LEIGH FROM YOUR HOMEBASED MOM](#)



This Homemade Magleby's Rolls recipe is an easy way to spruce up your dinner. The easy roll recipe uses frozen dinner rolls, but transforms them into cheesy delights. Adding herbs to the ready-made rolls gives them an extra pop of flavor. After rolling the frozen rolls into herbs and cheese you can simply bake them in a muffin tin. They come out perfect every time and can be served on the side of a dinner or as a mid-morning snack.

Ingredients

- 1 bag of frozen dinner rolls
- Mayonnaise (amount depends on number of rolls you are making)
- Melted Butter
- Freshly shredded Parmesan Cheese
- Garlic Powder
- Dried Parsley

Instructions

1. Place mayo, cheese and butter in separate bowls.
2. Take the frozen ball of dough, dip the top half into each bowl starting with the mayo, then the butter and finally the cheese.
3. Place roll into a well-greased muffin tin (cheese side up).
4. Sprinkle with garlic powder and dried parsley and let rise according to the directions (usually 5-6 hours so you need to do this early on in the day).
5. Bake according to directions on the package.

FOGO DE CHAO CHEESE BREAD COPYCAT

BY [JESSICA FROM SAVORY EXPERIMENTS](#)



This is a traditional Brazilian recipe for cheese bread, standard at most Brazilian restaurants. This Fogo de Chao Cheese Bread Copycat recipe is a replica worth keeping. The center of this cheese bread recipe is a perfect mix of doughy and cheesy. This bread recipe is shockingly easy to make and does not need yeast. In fact, the whole recipe can be made in 30 minutes. Serve this Brazilian cheese bread recipe with any hearty dinner.

Ingredients

- 2 cups tapioca flour
- 1 cup whole milk
- 1/2 cup unsalted butter
- 1 teaspoon salt
- 5 ounce container of finely shredded Parmesan or Cotija cheese
- 2 eggs, at room temperature
- 2 teaspoons sugar
- 1 tablespoon olive oil
- Cooking spray (butter flavored)

Instructions

1. Preheat oven to 350 degrees. Grease the inside of a mini muffin tin with cooking spray.
2. In a medium sauce pan, combine butter, salt, and milk. Bring to a low boil.
3. As soon as mixture boils, transfer it to a mixing bowl. Using an electric hand mixer or stand mixer, slowly add in tapioca flour. Be very careful because the mixture can spit out and it is hot.
4. Add in cheese, eggs, sugar and oil. Mixture will be the consistency of a wet bread dough. It is very sticky and moist.
5. Spoon dough into individual muffin tins to about 2/3 full.
6. Bake for 20 minutes. Puffs will start to puff right out of the tin and be golden brown on the tops.

SCHLOTZKY'S BREAD

BY [AMBIKA'S KITCHEN](#)



This copycat bread recipe makes scrumptious chewy sourdough rolls. Schlotzky's Bread is a super simple idea for any meal. All you need is flour, salt, sour yogurt, corn meal or semolina, and a few more ingredients and you're set.

Ingredients

- 2 1/4 to 2 1/2 cup all-purpose flour/bread flour (unbleached)
- 2 1/4 teaspoon (1 packet) active dry yeast
- 1 tablespoon sugar
- 1/2 cup warm water
- 1/2 cup sour yogurt (plain)
- 1/4 cup milk
- 1/4 teaspoon baking soda
- 1 1/2 teaspoon warm water
- 3/4 teaspoon salt
- 2 tablespoon cornmeal/semolina

Instructions:

1. Preheat oven to 375 degrees F. Place a rack in the middle of the oven, or the top of the bread will get too brown.
2. In a small bowl, stir together the yeast, 1/2 cup warm water and sugar, and stir to dissolve and let the mixture foam up.
3. In a large mixing bowl, mix the baking soda and 1 1/2 tsp warm water together and add in the yogurt, milk, salt and 1 cup of flour and mix well using a wooden spoon or the paddle attachment of your stand mixer.
4. Add in the yeast mixture and the remaining flour. Mix until everything comes together. The dough will be very very sticky.
5. Apply some oil in your hands and gather the dough to form a very soft ball. Place this in a greased vessel in a warm place and let rise until doubled, about 45 minutes to 1 hour.

6. Once the dough has doubled, punch down the dough with oiled hands. Divide the dough into 9 portions and shape each portion into a ball. Oil your hands in between, as and when required. Line a baking sheet with aluminum foil or parchment paper and sprinkle with cornmeal or semolina.
7. Place the dough balls on the baking sheet, at least 4-5 inches apart. Lightly flatten the dough balls and spray with non-stick spray (or apply some oil with a brush or your hands).
8. Cover loosely with plastic wrap and set aside to rise, until doubled in size, about 1 hour.
9. Spray the top of the buns with non-stick spray again, or lightly apply some olive oil on the top surface. Bake 20 minutes. The top will be browned and the bottom will also start browning lightly.

RECIPES FOR BREADSTICKS

COPYCAT LITTLE CAESARS BREADSTICKS

BY [MANDY FROM MANDY'S RECIPE BOX](#)



Forget about calling the pizza delivery boy, because now you can make the perfect Little Caesar's breadstick recipe at home. You're in charge of the pizza parlor with this great Copycat Little Caesar's Breadsticks recipe. I don't know about you, but my favorite part about eating breadsticks is dipping them in sauce. While marinara is the traditional favorite, ranch is my all-time go to. For a fun recipe that will wow the crowd, be sure to cook up this easy appetizer recipe for your next pizza party.

Ingredients

- 1 (10-ounce) can pizza dough
- 2 Tablespoon butter
- 1/2 teaspoon garlic salt
- 1/8 cup Parmesan cheese

Instructions

1. Preheat oven to 450 degrees F.
2. Unroll dough from tube onto a cutting board.
3. Cut into 6 to 12 even strips.
4. Place each strip on a lightly greased baking sheet or parchment paper.
5. Bake 6-8 minutes until lightly brown.
6. While the dough is baking, melt the butter and stir in the garlic salt.
7. Remove the breadstick from the oven and brush on the garlic butter mixture.
8. Sprinkle with Parmesan cheese.

COPYCAT PIZZA FACTORY BREADSTICKS

BY [KRISTY FROM SWEET TREATS AND MORE](#)



Bring the pizza parlor to your kitchen with this tasty recipe copycat. Pizza Factory Bread Sticks incorporate an aromatic combo of dried rosemary, Parmesan and garlic salt. Bake and serve on 8-12" skewers...now you're ready to party.

Ingredients

- 1 Tablespoon yeast
- 2 Tablespoon sugar
- 1 1/2 cup warm water
- 1 Tablespoon oil
- 1 teaspoon salt
- 3 1/2 cup flour
- 3/4 cup melted butter, divided
- 3/8 teaspoon garlic salt
- 1/2 teaspoon dried rosemary
- 1 Tablespoon Parmesan cheese
- 8 one-quarter inch wooden dowels, cut into 18" lengths (get these from a craft store) or 8-12" skewers

Instructions

1. In a bowl mix the yeast, sugar, and warm water together and let sit for 2-3 minutes until foamy.
2. Add oil, salt, and flour and either knead by hand or using dough hook for about 5 minutes. (If dough seems too sticky add an extra tablespoon or two of flour).
3. Remove dough and spray the bowl with Pam or lightly coat with olive oil. Place dough back in the bowl turning once to coat, then cover with a towel and let rise until doubled.

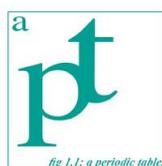
4. Divide dough into 8 equal parts (about 4 ounce each). Lightly cover your hands with flour and roll each part into a 16-18 inch long snack.
5. Moisten the skewer or dowel with water at the top where you will start wrapping the dough. Wrap the dough around the skewer or dowel down to the bottom. Moisten the skewer where the breadstick will end as well. (Leave about 1/4 of an inch at the top and bottom if using the skewers, and about 1/4 of an inch at the top and 5 inches at the bottom if using the longer wooden dowels.)
6. Hang skewers over the edge of a 9×13 inch pan. Let rise until doubled again.
7. Brush with 1/4 cup melted butter. Bake at 375 for 15-20 minutes or until golden.
8. Meanwhile, combine remaining 1/2 cup melted butter, garlic salt, rosemary, and Parmesan cheese.
9. Immediately brush seasoned butter mix on breadsticks when they come out of the oven.

THANK YOU

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:



[Kimberly from Frugal Bites](#)



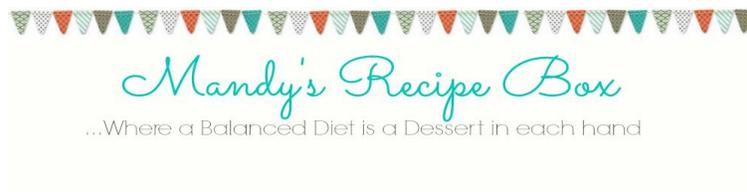
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