

garlic bread recipe from scratch

Garlic bread recipe from scratch is a delightful culinary project that brings together the rich flavors of garlic, butter, and fresh herbs, all enveloped in warm, crusty bread. This dish is a favorite accompaniment to a variety of meals, particularly pasta, and can easily elevate any dining experience. Making garlic bread from scratch not only allows you to control the ingredients but also gives you the satisfaction of creating something delicious with your own hands. In this article, we will guide you through the process of making garlic bread from scratch, covering everything from the dough to the perfect garlic spread.

Ingredients You'll Need

To create your garlic bread from scratch, you will need the following ingredients:

For the Bread Dough

- 4 cups all-purpose flour
- 1 packet (2 $\frac{1}{4}$ teaspoons) active dry yeast
- 1 $\frac{1}{2}$ cups warm water (about 110°F or 43°C)
- 1 tablespoon sugar
- 2 teaspoons salt
- 2 tablespoons olive oil (plus more for greasing)

For the Garlic Spread

- 1 stick ($\frac{1}{2}$ cup) unsalted butter, softened
- 4-6 cloves of garlic, minced (adjust to taste)
- 2 tablespoons fresh parsley, finely chopped (optional)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{4}$ teaspoon red pepper flakes (optional, for a spicy kick)

Step-by-Step Instructions

Now that you have all your ingredients ready, let's dive into the step-by-step process of making garlic bread from scratch.

Step 1: Prepare the Dough

1. **Activate the Yeast:** In a small bowl, combine the warm water, sugar, and yeast. Stir gently and let it sit for about 5-10 minutes until it becomes frothy. This indicates that the yeast is active.
2. **Mix the Dry Ingredients:** In a large mixing bowl, whisk together the flour and salt. Make a well in the center of the flour mixture.
3. **Combine Ingredients:** Once the yeast is frothy, pour it into the well along with the olive oil. Mix with a wooden spoon or your hands until a dough begins to form.
4. **Knead the Dough:** Transfer the dough to a floured surface. Knead for about 8-10 minutes until the dough becomes smooth and elastic. If the dough is too sticky, add a little more flour as needed.
5. **Let it Rise:** Place the kneaded dough in a greased bowl, cover it with a damp cloth or plastic wrap, and let it rise in a warm place for about 1-2 hours or until it has doubled in size.

Step 2: Prepare the Garlic Spread

1. **Mix the Ingredients:** In a medium bowl, combine the softened butter, minced garlic, chopped parsley, salt, pepper, and red pepper flakes (if using). Mix until well combined.
2. **Taste and Adjust:** Taste the garlic spread and adjust the seasoning, adding more garlic, salt, or herbs as desired.

Step 3: Shape the Bread

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C).
2. **Punch Down the Dough:** Once the dough has risen, gently punch it down to release the air.
3. **Shape the Loaf:** Transfer the dough to a lightly floured surface. Shape it into a loaf by rolling it into a rectangle and then rolling it tightly into a log.
4. **Second Rise:** Place the shaped dough into a greased loaf pan or on a baking sheet lined with parchment paper. Cover it again and let it rise for another 30-45 minutes.

Step 4: Bake the Bread

1. **Bake the Bread:** Once the dough has risen, place it in the preheated oven and bake for about 25-30 minutes or until the top is golden brown and sounds

hollow when tapped.

2. Cool the Bread: Remove the bread from the oven and let it cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely.

Step 5: Assemble the Garlic Bread

1. Slice the Bread: Once the bread has cooled, slice it into thick pieces (about 1-1.5 inches thick).

2. Spread the Garlic Butter: Generously spread the garlic mixture onto one side of each slice of bread.

3. Arrange on Baking Sheet: Place the slices on a baking sheet, buttered side up.

Step 6: Bake the Garlic Bread

1. Final Bake: Bake the prepared garlic bread slices in the oven at 375°F (190°C) for about 10-12 minutes, or until the edges are golden and crispy.

2. Optional Broiling: For an extra crispy top, you can switch the oven to broil for the last 2-3 minutes. Just keep a close eye to prevent burning.

Serving Suggestions

Garlic bread is best served warm and can be paired with a variety of dishes. Here are some serving suggestions:

- As a Side: Serve alongside your favorite pasta dishes like spaghetti, fettuccine alfredo, or lasagna.
- With Soups: It pairs wonderfully with soups, particularly tomato soup or minestrone.
- As an Appetizer: Serve as an appetizer with marinara sauce or hummus for dipping.
- With Salads: Enjoy alongside a fresh green salad for a light meal.

Tips for the Best Garlic Bread

- Use Fresh Garlic: Fresh garlic will give you the best flavor. If you prefer a milder garlic taste, you can roast the garlic before mixing it into the butter.
- Add Cheese: For cheesy garlic bread, sprinkle shredded mozzarella or parmesan cheese on top of the garlic spread before baking.

- Experiment with Herbs: Feel free to experiment with different herbs like basil, oregano, or thyme for added flavor.
- Store Leftovers Properly: If you have leftovers, store the garlic bread in an airtight container at room temperature for up to 2 days. Reheat in the oven to regain its crispness.

Conclusion

Making garlic bread from scratch is a rewarding experience that results in a delicious, aromatic side dish that can complement any meal. With just a few simple ingredients and steps, you can create a loaf of fresh bread infused with the irresistible flavors of garlic and butter. Whether you enjoy it as a side, an appetizer, or even as a snack, homemade garlic bread is sure to impress family and friends alike. So roll up your sleeves, gather your ingredients, and get ready to indulge in the delightful world of homemade garlic bread!

Frequently Asked Questions

What ingredients do I need to make garlic bread from scratch?

To make garlic bread from scratch, you will need the following ingredients: a loaf of fresh bread (like French or Italian), unsalted butter, fresh garlic cloves, parsley (optional), salt, and pepper.

How do I prepare the garlic for my garlic bread?

To prepare the garlic, peel the cloves and finely mince or crush them using a garlic press. This helps to release the flavor and ensures an even distribution on the bread.

Can I use garlic powder instead of fresh garlic in my garlic bread recipe?

Yes, you can use garlic powder instead of fresh garlic, but fresh garlic provides a stronger and more vibrant flavor. If using garlic powder, about 1/2 teaspoon should suffice for a loaf of bread.

What is the best way to spread the garlic butter on the bread?

The best way to spread garlic butter on the bread is to mix the softened butter with minced garlic and herbs until well combined, then use a knife to

evenly spread the mixture on both sides of the sliced bread.

How long should I bake garlic bread for and at what temperature?

Bake garlic bread at 375°F (190°C) for about 10-15 minutes, or until the edges are golden and the bread is toasted. For extra crispiness, you can broil it for the last 1-2 minutes.

Can I add cheese to my garlic bread recipe?

Absolutely! Adding cheese like mozzarella or Parmesan on top of the garlic butter before baking can enhance the flavor and create a delicious cheesy garlic bread.

How can I store leftover garlic bread?

To store leftover garlic bread, wrap it tightly in aluminum foil or plastic wrap and place it in an airtight container. It can be kept at room temperature for a day or two, or refrigerated for longer freshness.

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