



Vanessa's trusty bread dough recipe

1 1/2 cups water
2 teaspoons active dry yeast
2 tablespoons olive oil
1 tablespoon honey
2 teaspoons salt

Put all of this in the mixer bowl with one cup flour and beat on medium until its well combined and smooth. You'll have to scrap down the sides of the bowl at least once to get it all worked in. Then with the mixer running on low slowly add flour until the dough no longer clings to the side of the bowl but rather is a ball on the mixer paddle. At this point stop, change the attachment to a bread hook and note the consistency of the dough. As you do this more often you'll be able to tell how much more flour you need, for me its usually somewhere between 1/4 and 1/2 cup of flour. Anyway, add more flour, very little, very slowly, allowing the machine to work on medium or medium low until the flour is totally combined. Your finished product should be smooth, barely retain a ball shape, and be fluid in its movement yet not too fluid and not viscous at all. The point is to make a dough that is workable but wet, because the wet will form the crisp crust. I use this for bread, rolls, pizza crust, calzones, etc. It is the dough recipe around here. If I want to make cinnamon or sweet rolls I substitute melted butter or olive oil and use milk or cream in place of part of the water.