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Air Fryer Bread Recipe – Quick, Easy & Delicious Homemade Bread

Enhance your daily meals with this easy air fryer bread recipe. Perfectly golden, soft, and fluffy, this bread is a must-try for any home cook looking to enjoy fresh, homemade bread without an oven.

Prep Time: 10 minutes

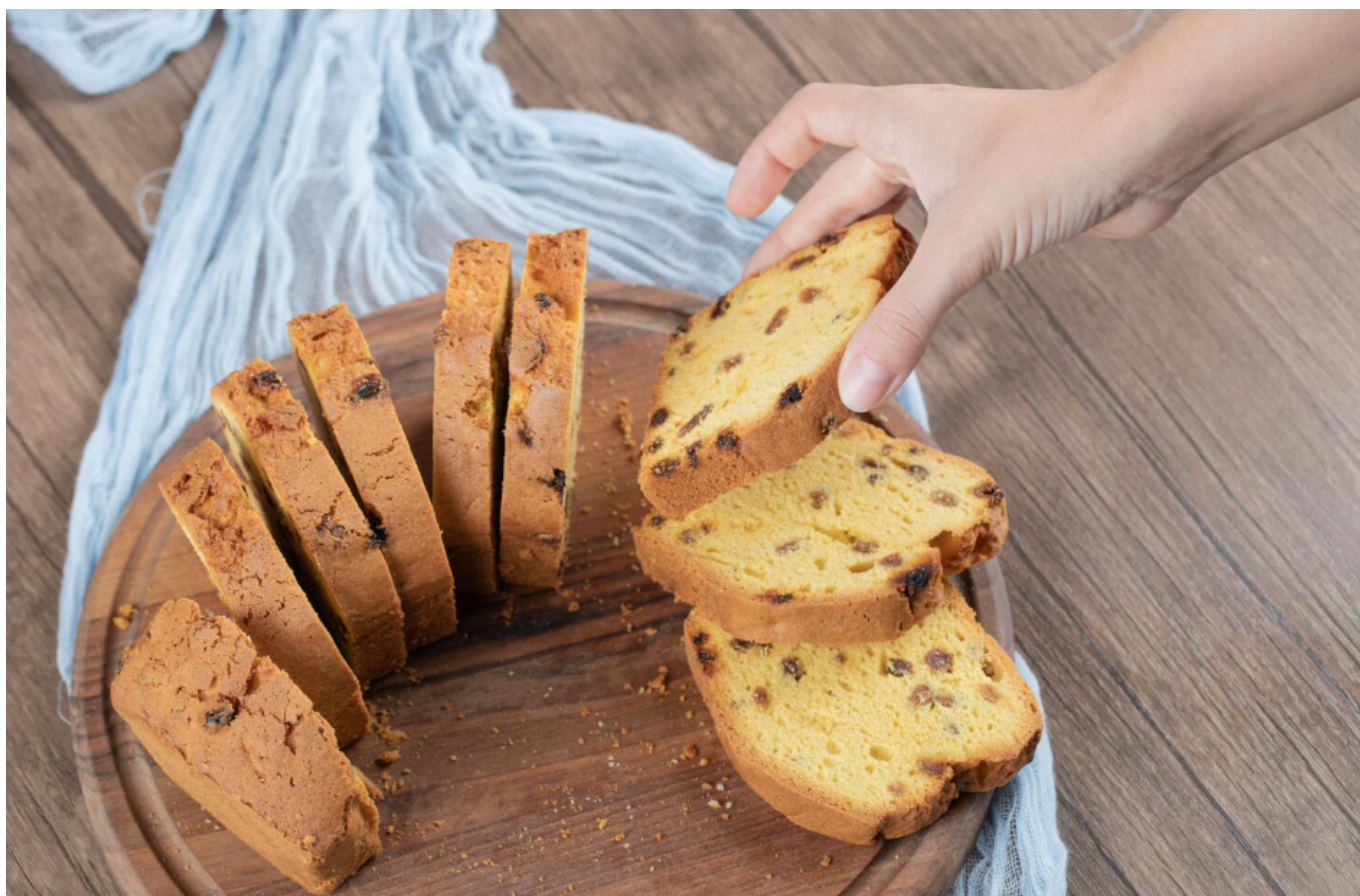
Cook Time: 30 minutes

Total Time: 40 minutes

Servings: 1 loaf

Category: Side Dish

Cuisine: American



Air Fryer Bread Recipe

Ingredients

- 1 1/2 cups All-Purpose Flour
- 1 1/4 teaspoons Instant Yeast
- 1 teaspoon Salt
- 1/2 teaspoon Granulated Sugar
- 3/4 cup Warm Water
- 1 teaspoon Olive Oil

Instructions

1. In a mixing bowl, combine flour, yeast, salt, and sugar. Stir thoroughly.
2. Add warm water and olive oil to the dry ingredients, mixing until a sticky dough forms.
3. Allow the dough to rise for 1 hour. Transfer to a lightly floured surface.

4. Shape the dough into a round loaf by gently pulling the edges toward the center. Place the loaf upside down in a pan so the smooth side faces up.
5. Cut 2-3 shallow slices on the top. Place on a parchment paper fitting a 6"-8" round pan.
6. Let the dough rise in a warm place for another hour.
7. Preheat your air fryer to 400°F (200°C) for 10 minutes.
8. Place the pan with the dough in the air fryer. Add a few ice cubes around the pan in the air fryer basket.
9. Bake at 400°F (200°C) for 20-25 minutes until golden brown. Flip the bread and bake an additional 5 minutes.
10. Remove the bread and let it cool slightly before serving.

Storage Instructions

- Store in an airtight container in the refrigerator for up to 5 days.
- Freeze for up to 3 months for longer storage.



Air Fryer Bread Recipe

FAQ / Tips

Q: Why isn't my bread dough rising?

A: Ensure your yeast is fresh and active. Fresh leavening agents are key to a perfect rise.

Q: How long should I let the dough rest?

A: Allow the dough to rest for at least 1 hour to achieve optimal rise.

Q: How should I store leftover air fryer bread?

A: Store at room temperature for up to 3 days or freeze for up to 3 months.

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