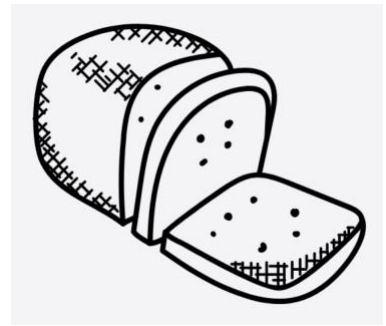


# Bread Machine Parmesan Garlic Bread

This Bread Machine Parmesan Garlic Bread comes out so moist and flavorful that you can eat it plain, no butter required! Cook Time 3.75 HOURS

## Ingredients

- |                 |                          |
|-----------------|--------------------------|
| ○ 1 1/3 cups    | water 11 ounces          |
| ○ 1/3 cup       | Extra Virgin Olive Oil   |
| ○ 1/4 cup       | unsalted butter melted   |
| ○ 1 tablespoon  | minced garlic            |
| ○ 3 1/2 cups    | all purpose flour        |
| ○ 1/2 cup       | Grated Parmesan Cheese   |
| ○ 1/2 teaspoon  | garlic powder            |
| ○ 1 teaspoon    | dried basil              |
| ○ 1 teaspoon    | dried oregano            |
| ○ 2 teaspoons   | Kosher Salt              |
| ○ 3 tablespoons | granulated sugar         |
| ○ 1 packet      | active dry yeast 1/4 oz. |



1. Add the water, olive oil, melted butter and minced garlic to the bread pan. I microwaved the butter in a small microwave-safe bowl for 30 seconds.
2. Add all of the dry ingredients, except for the yeast, to the bread pan. Finally, make a small depression into the flour with your finger and add the dry yeast to the depression. Make sure you do not allow the yeast to come in contact with any liquids.
3. Select the basic setting on the bread machine and press start. My bread machine took 3 hours and 45 minutes. I also selected the "light" crust option on my bread machine but I normally select "medium". The difference was that the top of the loaf was lighter and softer. You can choose based on your personal crust preference.
4. Once the bread is finished, allow it to cool for 10 minutes.