

## **CROCK POT BREAD RECIPES**



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### **How To Make Bread in the Slow Cooker Recipe Kitchn**

Try to flatten the parchment as much as possible against the sides of the slow cooker to prevent it from getting caught in the bread as it rises. Cover the slow cooker with its lid. (See Recipe Note.) Set the slow cooker to HIGH: Turn on your slow cooker to the highest heat setting (or quickest time setting).

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### **Recipes for Crock Pot Bread CDKitchen**

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### **7 Minute Prep Artisan Crock Pot Bread Easy Peasy Meals**

Crock Pot Bread Tips Mix together warm (not hot) water, yeast, and honey, and let sit for a minute for yeast to foam. Stir together flour, sugar, salt, and then mix with yeast mixture and olive oil. Stir together with a wooden spoon. Knead for 5 minutes, either by hand or with a stand mixer and

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### **Homemade White Bread In The Crock Pot Bakerette**

Homemade White Bread In The Crock Pot! 2 1/4 teaspoons active dry yeast (or 0.25 ounce envelope). 1 teaspoon sugar. 1/4 cup warm water. 1 egg. 1/4 cup vegetable oil. 1 cup lukewarm water. 1 teaspoon salt. 1/4 cup sugar. 3 1/2 to 4 cups all-purpose flour. Egg wash: 1 egg plus 1 teaspoon

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### **Crock Pot Bread Fast Bread in a Slow Cooker Recipe Zo**

Bake for 1 hour (this will depend on your crock pot, you may need to increase or decrease the time). To check for doneness, it should feel firm when you gently poke the top of the loaf. The bottom crust should be nice and crisp, but the top of the loaf will be quite soft.

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### **Herbed Crock Pot Bread Recipe Living Sweet Moments**

This soft Herbed Crock Pot Bread Recipe is super easy to make, delicious, and it does not require any rising time. Just knead the ingredients in the mixer and place in your machine. Just knead the ingredients in the mixer and place in your machine.

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