

Bacon Bread

by Lemon Drop from A Recipe Reborn

Cook time
15 min

Prep time
15 min

Rise time
overnight + 1hr

Yield
2 loaves

US	Ingredients	Metric
4 cups	all-purpose flour	454 g
1 1/3 cups	water	325 mL
¼ tsp	dry active yeast	0.8 g
1 ¾ tsp	Kosher salt	7.5 g
8 slices	bacon	8 slices

1. In a [large bowl](#), combine the flour, water, yeast, salt and stir until a ball forms.
2. Cover the bowl with [plastic wrap](#) and let the dough rise overnight, or 12 hours.
3. Turn the dough out onto a floured work surface and form it into a rectangle.
4. Cut the dough in half to make two loaves.
5. Lay the bacon on the dough.
6. Roll the dough into a cylinder and turn the seam side down.
7. Transfer the dough onto a [rimmed baking pan](#) lined with [parchment paper](#).
8. With [scissors](#), cut the dough at 1 inch/2.5 cm intervals. The cuts should go three quarters of the way through at a 45° angle.
9. Shape the dough into grains of wheat by moving one cut section to the right and one to the left, alternating along the length of the cylinder.
10. Lightly flour the dough and then cover it with plastic wrap to proof for 1 hour.
11. Preheat your oven to 550°F/290°C.
12. Fill a [pan](#) with water and place it on the lower oven rack.
13. [Spray](#) the dough with water.
14. Bake for 15 minutes until brown. Spray the dough with water twice during baking.

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