

# Italian Bread Using a Bread Machine

Yield: 20 min  
Total Time: 200 min

Recipe from: <https://www.recipeschoose.com/recipes/the-best-italian-bread-machine-recipe>

## Ingredients:

- 4 cups unbleached all purpose flour
- 1 tablespoon light brown sugar
- 1 1/3 cups warm water 110 degrees F/45 degrees C
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons olive oil
- 1/4 ounce active dry yeast
- 1 egg
- 1 tablespoon water
- 2 tablespoons cornmeal

## Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 10 milligrams
4. Fat: 1 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. Sodium: 180 milligrams
8. Sugar: 1 grams

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