

The Secret To Making Real Italian Bread

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/new-yorkers-real-italian-cheesecake-recipe>

Ingredients:

- 1/8 teaspoon instant yeast
- 2 tablespoons water 105-115 F
- 1/3 cup water room-temp
- 1 cup bread flour King Arthur
- 1/2 teaspoon instant yeast
- 2 tablespoons milk warm, 105-115 F
- 2/3 cup water room-temp
- 1 tablespoon olive oil
- 2 cups bread flour King Arthur
- 1 1/2 teaspoons salt

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 76 grams
3. Fat: 6 grams
4. Fiber: 2 grams
5. Protein: 13 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 900 milligrams

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