

## Table of Contents



- [Air Fryer Bread Recipe 2024](#)
- [Ingredients](#)
- [Instructions](#)
- [Notes](#)
- [Related Recipes:](#)

## ***Air Fryer Bread Recipe 2024***

Enhance your daily dining experiences with this must-try air fryer bread recipe, a delightful addition to any kitchen repertoire.

- Preparation Time: 10 minutes
- Cooking Time: 30 minutes
- Total Time: 40 minutes
- Servings: 1 loaf
- Category: Side Dish
- Cuisine: [American](#)



Air Fryer Bread

## ***Ingredients***

- 1 1/2 cups All-Purpose Flour
- 1 1/4 teaspoons Instant Yeast
- 1 teaspoon Salt
- 1/2 teaspoon Granulated Sugar
- 3/4 cup of warm water
- 1 teaspoon Olive Oil

## **Instructions**

- In a mixing bowl, combine the flour, yeast, salt, and sugar. Stir well.
- Add the warm water and olive oil to the dry ingredients, stirring until well combined. The dough will be sticky.
- Allow the dough to rise for 1 hour, then transfer it to a lightly floured surface.
- To shape the roll, gently pull the edges of the dough up and towards the middle, forming a round loaf. Place the loaf upside down in the pan so the smooth side is facing up.
- Cut 2 to 3 slices on the top of the dough. Place the dough on a piece of parchment paper sized to fit a 6" to 8" round pan.
- Put the parchment paper with the dough into the pan and let it rise in a warm place for about an hour.
- Preheat the air fryer to 400°F for 10 minutes.
- Place the pan with the bread dough in the air fryer. Add a few pieces of ice around the outside of the round pan, inside the air fryer basket.
- Return the air fryer basket to the air fryer and bake at 400°F until golden brown, about 20 to 25 minutes. Flip the bread over and continue cooking for an additional 5 minutes.
- Remove the bread from the air fryer and serve.

## **Notes**

### Storage Instructions:

- Store in an airtight container in the refrigerator for up to 5 days.
- Alternatively, the bread may be frozen for up to 3 months.

### Other FAQ's Suggestions:

- Why isn't the bread dough rising? The crucial factor in achieving optimal rise for your bread and baked goods lies in using high-quality, fresh leavening agents.
- How Long Should I Let the Bread Rest? It's recommended to let the dough rest for at least an hour to facilitate proper rising.

- How do I store the leftover air fryer bread? Your remaining air fryer bread can be stored at room temperature for up to 3 days or frozen for up to 3 months.

### ***Related Recipes:***

- [\*Bake Sweet Potato In Air Fryer\*](#)
- [\*Air fryer fruit scones\*](#)
- [\*Air Fryer Bread\*](#)
- [\*Air Fryer Ribeye Steak\*](#)