

## Homemade Tomato Basil Bread - Savory, Soft, and Full of Flavor

flavor to sandwiches and paninis



**OVEN**  
**375°F**

**TIME**  
**7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 cups tomato-basil spaghetti sauce, warm
- 2 tablespoons grated Parmesan cheese
- 3 to 4 cups bread flour
- 1 packet (2 ... teaspoons) active dry yeast

### DIRECTIONS

- 1.** Step 1: Mix Dry Ingredients: In a mixing bowl, whisk together 3 cups of bread flour, yeast, and Parmesan cheese.
- 2.** Step 2: Add the Sauce: Slowly pour in the warm (not hot!) tomato basil sauce, stirring with a wooden spoon or dough hook until a sticky dough forms.
- 3.** Step 3: Knead the Dough: Turn the dough out onto a floured surface. Knead for 5-7 minutes, adding flour a little at a time until the dough is smooth, elastic, and only slightly tacky.
- 4.** Step 4: First Rise: Place dough into a greased bowl, cover with a clean towel or plastic wrap, and let rise until doubled in size (about 1 hour).
- 5.** Step 5: Shape the Loaf: Punch down the dough and shape into a 14x7 inch rectangle. Roll it up tightly from the short end, pinch to seal the seam, and tuck the ends underneath.
- 6.** Step 6: Second Rise: Place the shaped loaf into a greased 9x5 inch loaf pan, cover, and let rise again until slightly puffy and a finger pressed gently leaves an indentation.
- 7.** Step 7: Bake: Preheat the oven to 375°F (190°C). Bake for 25-30 minutes or until golden brown and it sounds hollow when tapped.
- 8.** Step 8: Cool & Slice: Remove from the pan and cool on a wire rack for at least 15 minutes before slicing.

### SWAPS & NOTES

& Swaps Use chunky or smooth pasta sauce depending on your

texture preference You can substitute all-purpose flour for bread flour if needed Want a deeper flavor?

Add 1 tsp garlic powder or  $\frac{1}{2}$  tsp Italian seasoning to the dough Don't skip the Parmesan-it brings savory umami magic ???

