4 Types of Bread You Can Bake

As you start embarking in the world of baking, you may find that you don’t just want to bake cupcakes and cookies, but make your own bread. There are so many types of bread you can bake, from sandwich bread to dessert bread and lots more. Here are some of the ones to start with.

**1. Banana Bread**

Banana bread is a great bread recipe to learn how to bake. This is ideal when you want something to save for a quick on-the-go breakfast or if you want a dessert that is a bit healthier. It is perfect when combined with banana ‘nice’ cream, which is just banana and flavorings added to a blender instead of cream and sugar for regular ice cream. This is also an excellent way to use those overly-ripe bananas you don’t want to eat.

**2. Pumpkin Bread**

Pumpkin bread is frequently baked in the fall, but it really is good any time of the year that you can get your hands on pumpkins. If it is a season when pumpkins can’t be found, you could always get pure pumpkin puree in the jar and make your pumpkin bread. Consider mixing it up, such as making pumpkin spice bread with nutmeg, cinnamon, and cloves, or even adding some mini chocolate chips to the bread.

**3. Bread Bowls**

Something a little different is to make bread bowls. While they seem complicated, they really aren’t. There are a lot of excellent recipes out there for making your very own bread bowls. These can hold any type of soup, stew, or chili. You can even hold your favorite macaroni and cheese, perfect for a night of comfort food.

**4. Sandwich Bread**

Imagine cutting into a fresh loaf of bread for your sandwich instead of grabbing slices from the packaged bread that is highly processed. When you sniff a loaf of processed bread, it always has a weird scent. This is nothing compared to the fresh bread smell when you get your very own loaf out of the oven. You could use a bread maker, but you really don’t have to. All you need are some good ingredients and a loaf pan. For example, sourdough bread uses ingredients like yeast, salt, sourdough starter, sugar, water, and flour.

By making your own bread, you won’t be sorry. Once you make bread from scratch, you will suddenly wish you had been doing that the entire time.