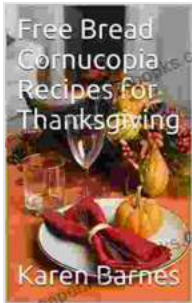


Indulge in the Bountiful Harvest with Free Bread Cornucopia Recipes for Thanksgiving



Free Bread Cornucopia Recipes for Thanksgiving

by Karen Barnes

★★★★☆ 4.6 out of 5

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As the crisp autumn air fills our senses, we eagerly anticipate the arrival of Thanksgiving, a time to gather with loved ones, express gratitude, and indulge in the flavors of the season. Among the many culinary delights that grace the Thanksgiving table, the bread cornucopia holds a special place, symbolizing abundance and the bounty of the harvest.

To help you create a truly unforgettable Thanksgiving feast, we present a cornucopia of free bread cornucopia recipes. From classic renditions to imaginative variations, these recipes will inspire you to craft a centerpiece that is both visually stunning and deliciously satisfying.

1. Classic Sourdough Bread Cornucopia

This timeless recipe embodies the rustic charm of Thanksgiving. The tangy sourdough bread forms a golden-brown cornucopia, perfect for filling with

your favorite Thanksgiving treats.

- Ingredients:
 - 3 cups all-purpose flour, plus more for dusting
 - 1 cup sourdough starter
 - 1 teaspoon active dry yeast
 - 1 teaspoon salt
 - 1 teaspoon sugar
 - 1 cup warm water

- Instructions:
 1. In a large bowl, combine the flour, sourdough starter, yeast, salt, and sugar.
 2. Gradually add the warm water while mixing until a dough forms.
 3. Turn the dough out onto a floured surface and knead for 5-7 minutes until it becomes smooth and elastic.
 4. Place the dough in a lightly oiled bowl, cover with plastic wrap, and let rise in a warm place for 1 hour, or until doubled in size.
 5. Punch down the dough and divide it into two equal pieces.
 6. Roll out one piece of dough into a 12-inch circle.
 7. Cut out a large wedge from the circle, leaving about 2 inches of dough around the edge.
 8. Roll up the dough starting from the wide end, forming a cornucopia shape.
 9. Pinch the ends together to seal.
 10. Repeat steps 6-9 with the remaining piece of dough.
 11. Place the bread cornucopias on a greased baking sheet.
 12. Cover with plastic wrap and let rise for 30 minutes, or until doubled in size.

13. Preheat oven to 375°F.

14. Bake the bread cornucopias for 25-30 minutes, or until golden brown.

15. Let cool completely before filling.

2. Crusty Italian Bread Cornucopia

The rich texture and robust flavor of Italian bread elevate this cornucopia to a new level of elegance. It will add a touch of sophistication to your Thanksgiving table.

- Ingredients:
 - 3 cups bread flour
 - 1 teaspoon active dry yeast
 - 1 teaspoon salt
 - 1 cup warm water
 - 1 tablespoon olive oil

- Instructions:
 1. In a large bowl, combine the flour, yeast, and salt.
 2. Gradually add the warm water while mixing until a dough forms.
 3. Turn the dough out onto a floured surface and knead for 5-7 minutes until it becomes smooth and elastic.
 4. Add the olive oil and continue kneading for 1 minute.
 5. Place the dough in a lightly oiled bowl, cover with plastic wrap, and let rise in a warm place for 1 hour, or until doubled in size.
 6. Punch down the dough and divide it into two equal pieces.
 7. Roll out one piece of dough into a 12-inch circle.
 8. Cut out a large wedge from the circle, leaving about 2 inches of dough around the edge.

9. Roll up the dough starting from the wide end, forming a cornucopia shape.
10. Pinch the ends together to seal.
11. Repeat steps 6-9 with the remaining piece of dough.
12. Place the bread cornucopias on a greased baking sheet.
13. Cover with plastic wrap and let rise for 30 minutes, or until doubled in size.
14. Preheat oven to 425°F.
15. Bake the bread cornucopias for 15-20 minutes, or until golden brown.
16. Let cool completely before filling.

3. Herb-Infused Rye Bread Cornucopia

The fragrant aroma of herbs lends a unique and inviting character to this rye bread cornucopia. It is a treat that will tantalize the senses and add a touch of warmth to your Thanksgiving gathering.

- Ingredients:
 - 2 cups rye flour
 - 1 cup all-purpose flour
 - 1 teaspoon active dry yeast
 - 1 teaspoon salt
 - 1 tablespoon chopped fresh rosemary
 - 1 tablespoon chopped fresh thyme
 - 1 cup warm water
- Instructions:
 1. In a large bowl, combine the rye flour, all-purpose flour, yeast, salt, rosemary, and thyme.

2. Gradually add the warm water while mixing until a dough forms.
3. Turn the dough out onto a floured surface and knead for 5-7 minutes until it becomes smooth and elastic.
4. Place the dough in a lightly oiled bowl, cover with plastic wrap, and let rise in a warm place for 1 hour, or until doubled in size.
5. Punch down the dough and divide it into two equal pieces.
6. Roll out one piece of dough into a 12-inch circle.
7. Cut out a large wedge from the circle, leaving about 2 inches of dough around the edge.
8. Roll up the dough starting from the wide end, forming a cornucopia shape.
9. Pinch the ends together to seal.
10. Repeat steps 6-9 with the remaining piece of dough.
11. Place the bread cornucopias on a greased baking sheet.
12. Cover with plastic wrap and let rise for 30 minutes, or until doubled in size.
13. Preheat oven to 375°F.
14. Bake the bread cornucopias for 25-30 minutes, or until golden brown.
15. Let cool completely before filling.

4. Sweet Potato Bread Cornucopia

The vibrant color and subtle sweetness of sweet potatoes make this bread cornucopia a delightful departure from tradition. It is sure to bring a warm glow to your Thanksgiving table and add a touch of playful whimsy.

- Ingredients:
 - 2 cups mashed sweet potatoes
 - 1 cup all-purpose flour

- 1/2 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 cup milk
- 1 tablespoon melted butter
- 1 egg

▪ Instructions:

1. Preheat oven to 375



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