

12 Homemade Bread Recipes – Never Buy Bread Again

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Baking your own bread is at the heart of homesteading and self-sufficiency. Bread is one of our main sources of carbohydrates, it is a cornerstone of most of our diets and nothing beats the taste and smell of freshly baked bread.

If you bake your own bread, or want to start, you really need to head over to Common Sense Homesteading and check out their 12 great bread recipes. There is everything from basic sandwich bread to sour-dough bread and even potato bread. This is really a page worth bookmarking and coming back to over and over.

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(Photo from: Common Sense Homesteading)