

# SIMPLE WHITE BREAD

An easy white bread recipe that makes a great tin or fun shaped loaf.

## INGREDIENTS WEIGHT (g)

Strong White Flour	300g
Salt	6g (one teaspoon)
Yeast	2g (half a teaspoon)
Water	200ml

**TOTAL**                      **500g**

1. Grab yourself one small and one large mixing bowl.
2. In the large bowl, weigh out the flour and salt and mix together.
3. In the smaller bowl, dissolve the yeast into the water. Use water that is slightly warm to the touch.
4. Pour the wet mixture into the dry and combine with your hands to form a rough dough, just until there are no loose ingredients in the bowl. Cover with the small bowl and rest for 10 minutes.
5. Knead the dough by stretching a section of the dough outwards and upwards then folding it back over the centre of the dough. Do this around 10 times, each time stretching out a different piece of the dough. Once complete, cover with the smaller of the two bowls.
6. Rest for 1 hour.
7. Once risen to around double the original size, turn very gently onto a floured bench. You want to knock as little air as possible from this dough.
8. Shape into an oiled tin or onto a flat baking tray if you have made a fun shape. Try a round loaf, or even a hedgehog!
9. Finally, prove again for around 1-1.5 hours. Your loaf should grow again to around double the size it was after shaping.
10. Pre-heat the oven to 250C.  
NB - You may also want to put the tray or stone you plan to bake your loaf on in the oven too. Moving your loaf to a hot tray will help it spring well during baking.
11. Place your loaf into the oven, then pour a small glass of water into the deep tray at the bottom of your oven to create steam – this will also help your loaf rise well.
12. Turn the oven down to 220-240C. Bake for around 30-40 minutes or until brown. Around 20 minutes into the bake you can open the door briefly to let the steam out, this will help your loaf crisp up nicely.