

Basic Bread Loaf

A simple bread recipe for everyday baking.

Ingredients

- 1lb 1oz strong bread flour
- 11.75 US fl oz warm water
- 0.25oz sachet fast action yeast
- 1 tsp salt
- 1-2 tbsp oil



Step 1

Add the flour, salt and yeast into a large mixing bowl. Mix together creating a well in the centre of the bowl; gradually pour in the water and olive oil and mix to form a rough dough.

Step 2

Tip the dough mixture onto a work surface and knead for approximately 10 minutes or until smooth and springy.

Step 3

Allow the dough to rise in a lightly greased airtight container until doubled in size.

Step 4

Pre-heat the oven to 390°F, gas mark 6. Once the dough has risen, knock the air out of the dough and shape.

Step 5

Place on a baking tray and leave to rise a second time for approximately 30 minutes.

Step 6

Place onto the middle shelf of a preheated oven for 25 minutes.