

White Bread Recipe



- 300ml (10 fl. oz.) warm water (hand hot)
- 1 tbsp. sugar
- 7g (1/4 oz.) sachet of dried yeast
- 1 tsp salt
- 450g (1lb) strong white bread flour + extra for dusting)
- 15g (1/2 oz.) melted butter
- Sunflower oil for greasing
- 1 egg beaten for glazing

1. Put 60ml (2 fl. oz.) of the warm water (hand hot) in a small bowl with the sugar.
2. Stir in the yeast and leave to stand for 10 mins. The yeast should start to froth (see picture)



3. Stir together the salt and flour in a large bowl

4. Make a well in the center and pour in the melted butter and frothing yeast (see picture)

5. Rinse out the yeast bowl with 200ml (7 fl. oz.) of the water and add to the flour
6. Mix to make a soft dough, adding more water as needed.



7. In the bowl, start forming the dough into a ball shape, ready to knead. (see picture)



8. Dust your work surface with flour to stop the dough from sticking

9. Knead the dough for 10 mins - use the heel of your hands to squash it away from you, then fold over the top, turn it and repeat. (see picture)



10. Form a ball shape and put it into a lightly oiled bowl – cover with clingfilm (see picture)

11. Leave in a warm place for 1 hour to prove so that it doubles in size (see picture)



12. Knock the dough back - use your fist to squash out all the air (see picture)

13. Split into half. (or divide one half into rolls). Place each half in a greased 450g (1lb) loaf tin (or put your roll dough on a greased baking tray)

14. Cover with oiled cling film and leave to prove again in a warm place - for about 20 mins - or until doubled in size again



15. While the bread is proving, pre heat oven to 200degC (Gas 6)

16. Brush the bread with beaten egg – and add seeds on the top if you want (see picture)

17. Bake for 25 to 35 mins until golden on top and hollow sounding underneath

ENJOY!!

