

BASIC WHITE BREAD LOAF

PREP: 20 minutes + 2hr rising time

BAKE: 30 - 35 minutes

MAKES: 1 loaf

INGREDIENTS:

- 1 cup warm water
- ¼ cup warm full cream milk
- 10g instant yeast
- 2 Tbsps sugar
- 4 Tbsps butter, at room temperature
- 1½ tsps salt
- 3¼ cups Snowflake White Bread Flour
+ extra for dusting
- 1 tsp vegetable or sunflower oil

What you need:

- 30cm loaf tin
- Whisk
- Mixing bowl
- Spray n' Cook
- Measuring cups
- Measuring spoons
- Flat bladed knife (*dinner knife*)

CONVERSION CHART

¼ tsp = 1.25ml	¼ cup = 60ml
½ tsp = 2.5ml	⅓ cup = 85ml
1 tsp = 5ml	½ cup = 125ml
1 Tbsp = 15ml	1 cup = 250ml

METHOD:

1. Preheat the oven to 180°C and grease a loaf tin well with Spray n' Cook.
2. Whisk the warm water, warm milk, yeast, and sugar together in a mixing bowl and allow to sit for 5 minutes to activate (bubbles will form on top once activated).
3. When yeast mixture is ready, add the butter, salt, and flour.
4. Mix together with a large spoon or spatula until a dough starts forming.
5. Lightly flour a clean work surface with some flour and turn the dough out onto the work surface.
6. Using your hands, lightly knead the dough for 3-4 minutes until you have a smooth dough.
7. Lightly grease a large bowl with the oil and place the dough in the bowl, turning it to coat all sides in the oil.
8. Cover the bowl with a clean kitchen towel and place in a warm spot in the kitchen.
9. Allow the dough to rise for 1 hour or until doubled in size.
10. When the dough has risen, turn it out onto a lightly floured work surface, lightly punch it down to release the air.
11. Shape the dough into the loaf tin shape and place in the loaf tin.
12. Cover the dough with a kitchen towel and allow dough to rise again, until doubled in size (30-45 minutes)
13. Remove the kitchen towel and place loaf tin in the oven.
14. Bake for 30-35 minutes or until golden brown on top (to test if your bread is baked, gently tap on the loaf, it should sound hollow).
15. Remove from the oven and allow the bread to cool before slicing and serving.



NOTES AND TIPS

Baking is all about creativity, so feel free to experiment with recipes. For example, take a basic bread dough recipe up a level with the simple addition of herbs, cinnamon and raisins, garlic, cheese, nuts, dried fruit, olives, even sausage or preserved meats like ham, bacon or salami.

Occasionally bread dough doesn't rise, but all is not lost. Try these simple tips to rescue unrisen dough:

- Roll it out thinly, sprinkle with herbs and/or coarse salt and bake into homemade crackers.
- Stretch the dough out into 3mm thick pieces and bake into flatbreads.
- Bake the dough into loaves anyway, and once cooled, cube the bread, sprinkle with melted butter and herbs, then toast into homemade salad croutons.
- Bake the dough into loaves anyway, and when cooled, process the loaves into crumbs, toast the crumbs, bag and freeze. Breadcrumbs can be used to make a crunchy topping for casseroles, soups, salads or baked pasta dishes.