

Easy White Bread – Without A Bread Maker

Here's what you'll need:

500g Strong Baking Flour.
15g Butter/Vegetable Oil and extra for kneading.
1½ tsp Salt.
1 tsp Sugar.
1 Sachet Easy Bake Yeast.
300ml Warm Water (I use 100ml of boiling water and 200ml of cold water).

Method:

1. First, sift the flour into the bowl.
This removes any lumps and aerates the flour.
2. Add the dry ingredients (Salt, Sugar and Yeast) to the Flour and mix well.
Note: Place the Salt on one side of the bowl and the Yeast on the other. The Salt will kill the Yeast if it comes into direct contact with it.
3. Add the butter and rub in gently.
4. I use my mixer to begin mixing and kneading the dough but once it comes together I get in there with my hands.
Add enough water and mix to form a soft dough.
5. When the dough comes together I remove it for kneading but you can continue to knead it in the mixer if you prefer. Mix for approximately 5- 8 minutes until its soft and has an even texture.
6. I lightly oil my working surface - I use oil instead of flour when kneading, as flour will only dry out the dough. The oil adds moisture and flavour to the bread.
Begin to knead the dough by pushing the dough away from you with the heel of your hand. Roll the dough back again in an even movement. Turn the dough and continue to knead.
It may take as 10 minutes or more for the dough to be fully kneaded. When the dough is springy and light and has an even texture - you're there.
7. Next, you will need to shape the dough. I place the dough in a 1lb Loaf Tin, so I begin by forming the dough into a rough rectangle shape.
Then I roll approximately 1/3 of the dough towards me, keeping the roll tight and even.
Then roll it again securing the edge on the bottom.
8. Put a little oil in the Loaf Tin and rub around the bottom and sides.
Place the dough in the Loaf Tin and cover with oiled cling film.
Turn your oven on to preheat - 230C/Gas 8.

9. Leave to rest in a warm, draught proof place.
It will need to rest until it doubles in size this may take between 20-60 minutes.
10. Using a sharp knife cut a slit across the top of the loaf.
11. Place in pre heated oven.
Bake the bread for 15 minutes then reduce the heat to 200C/Gas 6.
Bake for a further 15-20 minutes until the bread is risen and is nicely browned.
12. Remove from oven, remove loaf from tin and tap the bottom. A hollow sound indicates the bread is thoroughly cooked.
Place on a wire rack to cool.

Serve and enjoy.