

Easy bread recipe

To make one large loaf of bread you will need:

4 cups / 500g strong white bread flour

1 1/2 cups / 300ml warm water

1 sachet (7g or 1 1/2 teaspoons) fast action dried yeast

1 tablespoon olive oil

To make your loaf:

1. Measure out all the ingredients into a large bowl and combine them together.
2. Leave for 10 minutes then knead again.
3. Leave the dough in a warm place for 30 minutes, with a clean cloth covering the top of the bowl.
3. Then knead lightly and shape the dough into a round. Place it on a greased baking tray.
5. Leave for another 30 minutes in a warm place* and pre-heat the oven to 450F (Gas Mark 8). (*on top of the pre-heating oven is perfect)
6. Bake the bread for 20-25 minutes.