



**Hooray for Bread**  
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Paperback | 9781406352627 | £6.99

# BREAD

## IN FOUR EASY STEPS

Cuts into 8 thick slices

Prep: 15 mins Cook: 35 mins

### INGREDIENTS

- 500g granary, strong wholewheat or white bread flour
- 7g sachet fast-action dried yeast
- 1 tsp salt
- 2 tbsp olive oil
- 1 tbsp clear honey

**1. Tip the flour,** yeast and salt into a large bowl and mix together with your hands. Stir 300ml hand-hot water with the oil and honey, then stir into the dry ingredients to make a soft dough.

**2. Turn the dough** out onto a lightly floured surface and knead for 5 mins, until the dough no longer feels sticky, sprinkling with a little more flour if you need it.

**3. Oil the loaf** tin and put the dough in the tin, pressing it in evenly. Put in a large plastic food bag and leave to rise for 1 hr, until the dough has risen to fill the tin and it no longer springs back when you press it with your finger.

**4. Heat oven** to 200C/fan 180C/gas 6. Make several slashes across the top of the loaf with a sharp knife, then bake for 30-35 mins until the loaf is risen and golden. Tip it out onto a cooling rack and tap the base of the bread to check it is cooked. It should sound hollow. Leave to cool.