



# Classic White Bread Loaf

about 10 slices



Medium

up to 20 Min.



## Ingredients:

### For the Bread:

500 g Strong White Bread Flour  
7 g Fast-action dried yeast  
7.5 g Salt (1 1/2 tsp)  
5 g Caster Sugar (1 tsp)  
300 ml Water (warm)  
25 g Unsalted butter (melted)

### 1 For the Bread:

Place the flour in a large bowl, add the yeast to one side of the bowl and the sugar and salt to the other, mix to combine. Make a well in the centre and the melted butter and tepid water. Mix the dry ingredients into the wet ingredients until all combined.

- 2 Tip the dough onto a surface dusted with flour and knead for 8-10 minutes until the dough is elastic and smooth.
- 3 Place the dough in a bowl greased with oil and cover with oiled cling film and leave to rise for about an hour or until doubled in size.
- 4 Once the dough has doubled in size, tip onto a lightly floured surface and lightly knead for about a minute to knock out the air bubbles. Shape the dough into a ball. Flour a baking tray and place the ball of dough on the baking tray and dust with flour and cut a cross in the top of loaf about 10cm long.
- 5 Cover the baking tray in oiled cling film and leave the dough to rise for 30-60 minutes – to check the dough is fully proofed make an indent with your finger into the side of the loaf, if the indent stays then the dough is ready to bake.
- 6 Bake the bread at 200°C /180°C fan/Gas mark 6 for 25-30 minutes. The base of the bread should sound hollow when tapped when the bread is baked.



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- 7 Leave the bread to cool on a wire rack. Now enjoy your wonderful homemade white bread loaf!

