

Easy Bread Loaf

A soft, golden white loaf with a simple knead and a long rise

DIFFICULTY Easy

COURSE Bread

CUISINE Australian



PREP
25 min



COOK
35 min



TOTAL
60 min



SERVES
12



FREEZES WELL
Yes

01 Ingredients

- 500g bread flour (strong flour)
- 7g dried instant yeast (1 sachet)
- 1½ tsp salt
- 1 tbsp sugar
- 320ml lukewarm water
- 2 tbsp olive oil or melted butter

02 Method

1. Mix the flour, yeast, salt and sugar in a large bowl. Add the water and oil and stir to a rough, sticky dough.
2. Knead on a lightly floured bench for 10 minutes until smooth and elastic, or 6 minutes in a stand mixer with a dough hook.
3. Place in an oiled bowl, cover and leave in a warm place for 1 hour until doubled in size.
4. Knock the air out, shape into a loaf and place in a greased 22 x 12cm loaf tin. Cover and rise for 30-40 minutes until puffy and just above the rim.
5. Preheat the oven to 220C. Slash the top once with a sharp knife and dust with flour.
6. Bake for 30-35 minutes until deep golden and hollow-sounding when tapped underneath. Cool on a wire rack for at least 30 minutes before slicing.

04 Common mistakes

- **Using water that is too hot** — it kills the yeast; use lukewarm water that feels barely warm on your wrist.
- **Adding too much flour while kneading** — a slightly tacky dough makes a softer loaf.
- **Rushing the rises** — under-proved dough bakes dense; let it double.
- **Cutting the loaf hot** — the crumb is still setting and goes gummy; cool it first.

03 Notes & substitutions

- Replace 100g of the white flour with wholemeal for a more rustic loaf.
- For a crustier top, put a tray of hot water in the bottom of the oven when baking.
- Add a handful of seeds, rosemary or cheese to the dough for variety.
- Slice and freeze the loaf to use as needed - toast from frozen.
- Use bread flour with at least 11% protein for the best rise.

05 Storage & leftovers

ROOM TEMPERATURE	Wrapped in a tea towel or bread bag for up to 3 days.
FREEZER	Slice, then freeze in a bag for up to 3 months.
REFRESH	Warm a stale loaf in a 160C oven for 10 minutes.