

Bread in four easy steps



Prep: 15 mins
Cook: 35 mins
Plus rising



Easy



Cuts into 8 thick slices



Ingredients

500g granary, strong wholewheat or white bread flour (I used granary)

7g sachet fast-action dried yeast

1 tsp salt

2 tbsp olive oil

1 tbsp clear honey

Method

- Step 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.
- Step 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.
- Step 3 Oil a 900g 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.
- Step 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.