

Simple White Loaf

 **smeg**
technology with style





1 LARGE LOAF

Simple White Loaf

- sunflower oil, for greasing
- 600g strong white bread flour, plus extra for dusting
- 7g sachet dried fast action yeast
- 1 tsp caster sugar
- 1 tbsp flaked sea salt
- 500ml lukewarm water
- 1 medium egg, beaten



 **smeg**
technology with style

Upper & Lower Element (Conventional) is a traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for fruit cakes and bread.



1. Preheat the oven to 200°C on the Conventional setting. Grease a 900g loaf tin with butter. Sift the flour into a large mixing bowl and stir in the yeast, sugar and salt until thoroughly combined.
2. Make a well in the centre of the flour and pour in the water. Use a wooden spoon to gradually stir the flour mixture into the liquid and bring together to form a very rough dough.
3. Turn the dough out on to a lightly floured surface and bring together with your hands to form a slightly sticky ball. Knead for 10 minutes until smooth and elastic.
4. Form the dough into a plump sausage shape, roughly into the same length as the loaf tin. Carefully ease the dough into the tin. Cover the tin loosely with lightly oiled cling film and leave to rise in a warm place for around an hour or until the dough is well risen and doubled in size.
5. Remove the cling film. Then score the dough with the tip of a sharp knife down its length and gently brush the surface with beaten egg. Bake in the centre of the oven for 20 minutes or until well risen and golden brown.
6. Take the bread out of the oven and, holding with an oven cloth, carefully remove the loaf from the tin. The loaf should sound hollow when tapped on the bottom.
7. Place the bread directly on the oven shelf and cook for a further 10 minutes for an extra crunchy crust. Leave to cool on a wire rack. Slice into thick slices to serve. www.smeguk.com/recipes