Batch Bread

Recipe

- 600ml/ 2 1/2 cups of lukewarm water
- 30g of fresh yeast or 10g/3tsp instant dry
- 2tsp of sugar
- 2tsp of salt
- 50g/ half stick of melted butter
- 900g/ 7 1/2 cups of Strong Bread Flour

Instructions

- I preheated the oven for 1 hour with the fan on then turned it off just before I put the bread in
- Bake at 250C Conventional Oven top and bottom heating for 15 minutes. Then bake for another 30 minutes at 220C