

Basic Bread

in the bread machine

Ingredients

<i>1000g</i>	<i>750g</i>	<i>500g</i>
320 mL d'eau	260 mL d'eau	180 mL d'eau
4 c.s. d'huile	3 c.s. d'huile	2.5 c.s. d'huile
2 c.c. de sel	1.5 c.s. de sel	1 c.s. de sel
3 c.s. de sucre	2.5 c.s. de sucre	2 c.s. de sucre
500g de farine	400g de farine	300g de farine
1.5 c.c. de levure boulangère	1.25 c.c. de levure boulangère	1 c.c. de levure boulangère

Preparation

Clip the mixer onto the machine.

Add the ingredients in order.

Cooking takes around 3 hours in normal mode.

Cooking takes about 2 hours on rapid mode; add twice as much yeast, in this case.

Caution: Yeast should NOT come into contact with liquids!!! Use flour as a separator.