



Orange Boot Pan Bread

Ingredients:

Ingredient	Baker's %	Grams	Lbs & oz	Cups and Spoons
White Flour (Unbleached, Untreated All Purpose Flour)	100%	857g	1lb 14oz	5 1/2 cup
Water (27C / 80F)	67%	574g	1lb 5 oz	2 1/2 cup
Salt	2%	17g	0.6 oz	2 tsp
Instant Yeast	0.88%	8g	0.25 oz	1 3/4 tsp
White Sugar	4%	34g	1.25 oz	2.5 tbsp
Milk Powder	4%	34g	1.25 oz	5 tbsp
Unsalted Butter (cubed, room temp.)	6%	51g	3.5 oz	3.5 tbsp
Total:	183.88%	1575g	3.6 lbs	A bowl full

This is our basic white bread recipe, but "basic" is a fib. It's a rich, flavourful, soft yet sturdy bread that you'll want to eat all at once.

Because of the enrichments of milk, sugar and butter, the bread will keep for days and stay soft and delicious.

This versatile dough can be used for pan bread, burger buns, pan buns, hot dog buns and any shape you can imagine.

This loaf is featured in our free [learning loaf online course](http://www.orangeboot.ca/learning-loaf).

Process:

1. Mix the flour, salt, yeast, sugar and milk powder and butter (cubed) together in a large mixing bowl.
2. Make a well in the middle of the flour. Pour the water in the well and mix gently with your hand or a large spoon.
3. Once the flour and water has mostly come together, clean off your hand, and cover the bowl with a towel.
4. Set the bowl in a warm place and let the mixture sit in the bowl for 20 minutes (Autolyse)
5. Move the dough to a clean surface. Mix, using the stretch and fold method, for 5-10 minutes.
6. Cover in a greased bowl and let rise for 1h 30m. During this time, fold the dough twice, after 30 minutes and 1 hour.
7. Divide the dough in two pieces, approximately 750g each. Pre-shape into a ball. Let rest 20 minutes. Shape into loaves and place in greased loaf pans.
8. Let rise in a warm place for 1h - 1h 30m or until the loaf rises just barely above the pan and the dough holds an indent.
9. Bake at 400F for 25 - 30 minutes, or until golden brown. It'll be darker on top than the sides, but make sure the sides have colour too.
10. Remove from loaf pans and let cool on a rack for 1 hour before slicing and eating.