

Mix Knead Shape Bake

How to Bake Bread

Ingredients & Tools



Mix

1 Activate yeast

Mix yeast into warm water.



2 Mix dough

Mix together yeast mixture, salt, and flour.



Knead

1 Knead dough

Flour a surface, then begin kneading.



Technique

Fold dough in half.



Press with the heels of your hands..



Turn dough, and repeat.



2 Windowpane test

Tear a piece of dough, then windowpane test.



Technique

Stretch dough between your fingers.



If dough tears, keep kneading.



If dough is translucent, you're done!



Rise 60 min, until doubled in size

Place dough into oiled bowl, then cover with a clean towel. Leave to rise in a warm place.

Shape

1 Shape loaf

Press dough into a flat disk, then shape.



Shaping in this way produces a "skin" around the loaf, which helps avoid cracks.

Technique

Fold top third and bottom third to the middle.



Fold dough in half.



Tuck edges under to form a smooth top.



Rise 30 min, until loaf fills pan

Place dough into loaf pan lined with oil and parchment. Leave to rise in a warm place.

Bake

1 Prep oven

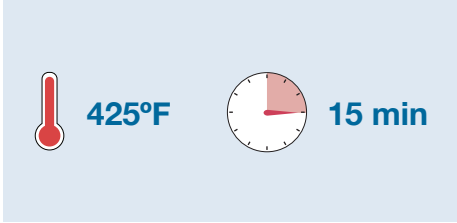
Place a tray of water onto the lowest rack.



This creates a moist environment to brown the loaf's crust.

2 Begin baking

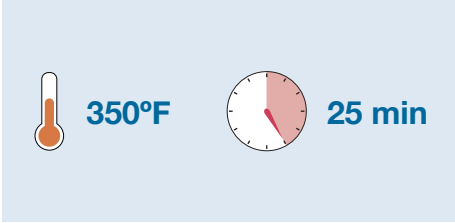
Place the loaf in the oven and bake!



Starting at a higher temperature also helps brown the crust.

3 Lower temperature

Lower the temperature and continue baking.



When the loaf reaches 200°F (or sounds hollow when knocked on), the bread is done.

4 Cool loaf

Turn loaf out of the pan and allow to cool.



Cutting warm bread releases moisture, which can dry out the loaf. (Still worth it? Maybe...)