

## Simple Loaf Bread

By Rob Robinson

2 cups warm water  
5 cups all purpose flour  
1 tbsp yeast  
1 tsp salt  
¼ cup brown sugar  
¼ cup olive oil ... or canola ... or coconut oil

Stir yeast and brown sugar into water in mixing bowl. Let stand for about 10 minutes

Add flour and oil to mixture and mix until nice and elastic ... about 4 minutes or so.

Fold into a dough ball, place into either a large bowl and cover with wet towel or plastic dough bucket with lid, and let rise for about an hour.

Remove from container and refold doughball and place back into container to rise for another hour.

Remove from container and gently roll doughball into a torpedo. Placed into a greased bread pan ... this is about a 900g loaf, so you'll need about a 13 x 4 x 4 inch pan.

Cover with a wet tea towel or flour sack towel and rise until nice and plump, and at least an inch or so over the top of the pan. About 45 minutes to an hour.

Preheat oven to 350 degrees.

Right before placing in oven, give it a good scoring slice along the top to allow rising in the oven.

Bake for 60 minutes and remove from pan promptly remove and cool on rack.

Cool for at least 30 minutes, slice and enjoy ☺