

# **SIMPLE RECIPES - MAKING BREAD**

**Emilly Allport**

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### **Step-by-step basic bread dough recipe**

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### **Basic white bread**

This easy white bread has been triple-tested by our cookery team and nutritionally analysed. Find more bread and baking recipes at BBC Good Food.

### **Easy-bake bread recipe | BBC Good Food**

If you'd like to learn how to bake bread, here's a wonderful place to start. This easy white bread recipe bakes up deliciously golden brown. There's nothing like .

Discover an incredibly easy one-loaf bread recipe for beginners. You'll find it to be a great introduction to homemade bread using just a few.

Paul Hollywood shows you how to make bread in a step-by-step video recipe.

Related books: [Wisdom \(The Vampire Oracle\)](#), [If This Is the "Last Days," How Then Shall We Live?](#), [Keep A Knockin](#), [O Diário da Minha Melhor Amiga \(Portuguese Edition\)](#), [Considerations on Representative Government \[with Biographical Introduction\] \(Great Books in Philosophy\)](#), [Korea - Culture Smart!: The Essential Guide to Customs & Culture](#).

I've today tried this recipe using Rape Seed oil as I didn't have the vegetable oil, and added dried Rosemary near the end of kneeding. I will use this again and have recommended it to relatives. You'll also need to reduce cooking time.

MaybeIshouldhaveusedwarmwaterinsteadofwaterjustoutofthetap?CanIus  
Continue as for the basic recipe. You'll need to shape into rolls in step 2, leaving to rise until doubled in size, adjusting the time as necessary.

Thetextureshouldbebouncyandshiny.This makes the crust very crisp but not hard. This has a high protein content, which helps to create the elasticity the dough needs to rise.