

Granny's Homemade Bread

The Kitchen - evercottage.com

There was always something special about bread made at home. At The Old Ranch, the smell of Granny's freshly baked bread would fill the kitchen, creating one of those simple childhood memories that stays with you.

Ingredients

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| • 500g plain flour | • 1½ teaspoons salt |
| • 1 tablespoon sugar | • 7g dried yeast |
| • 300ml warm water | • 1 tablespoon butter or lard |
| • A little extra flour for kneading | |

Method

- 1 Place the flour, salt, sugar and yeast into a large bowl.
- 2 Add the warm water and butter or lard, and mix until a soft dough forms.
- 3 Turn onto a lightly floured surface and knead for about 8–10 minutes, until smooth and elastic.
- 4 Place the dough into a greased bowl, cover with a clean cloth and leave somewhere warm until doubled in size.
- 5 Knead gently for another minute, then shape into a loaf and place into a greased loaf tin.
- 6 Cover and leave to rise again for about 30 minutes.
- 7 Bake at 200°C for approximately 30–35 minutes, until golden brown and the loaf sounds hollow when tapped underneath.
- 8 Allow to cool slightly before slicing.