



Recipe White bread

Bake a delicious fluffy white bread with this FunCakes basic recipe. White bread is delicious with any filling and for various occasions.

Boodschappenlijstje



Dr. Oetker Yeast 3x7 g

1-50-100101

€1.05



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136

€6.85

Other materials:

- 290 ml water (30°C)
- 10 g salt
- Potentially sesame seed or poppy seeds
- Cling film

Preparation method

Step 1: Dough making

Add 500 gram wheat flour, 7 g yeast, 25 g bread improver, 290 m water and 10 g salt to a bowl, making sure the salt and the yeast don't touch each other in the bowl before kneading. Knead the ingredients for 10-15 minutes to a nice, firm dough. When using a mixer, place the dough hook on the mixer and mix for 12 minutes on medium speed.

Tip! Check if the dough has been kneaded sufficiently by taking a small ball of dough and stretching it out as far as possible to the point where you can almost see through the dough. If it doesn't break, the dough is ready.

Step 2: Dough rising

Make a ball of the dough. Place it back into the bowl and cover with clingfilm. Let it rise on a warm spot for 30-45 minutes. You can also use the oven for this. In that case, put the oven on 30°C (top and bottom heat) and place a bowl with water in the oven. After this 'ball rise', flatten the dough with your hands into one large slice of approx. 30×20 cm. It's important at this stage to release all the air out of the dough.

Step 3:

To bake a regular bread:

Roll the dough tightly bit by bit. Each time you roll, make sure to really close the seam with your fingers before you roll further. Potentially make the top a bit wet with water and add sesame or poppy seeds. Place the dough on top of a with baking paper covered baking plate, making sure the final seam is on the bottom. Let it rise for another 90 minutes.

For a braided bread:

Divide the dough into three even pieces and make rolls of about 35 cm each. Potentially make them a bit wet with water and roll into the sesame or poppy seeds. Let this rise for 90 minutes, the same way as the first time.

Sep 4: Baking bread

Preheat the oven to 240°C (top and bottom heat) and bring the temperature back to 220°C right after you've place the bread in the oven. Bake the bread for approx. 30 minutes until the crust is nicely golden brown and you get a hollow sound when you knock on the bottom of the bread. Allow to cool down on a cooling grid.

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