



Hay Day Kitchen

Bread

We all love that smell of freshly baked bread in the morning, so the Hay Day Kitchen is back with a new episode where we bake some delicious bread!

We've prepared a special recipe and video, so you can follow along step-by-step. Go ahead, give it a try!



YouTube

<https://youtu.be/RpIHdqXoyrs>

Ingredients!

Starter dough:

½ cup flour

¼ cup water

1 tsp dry yeast

Dough:

6 cup flour

2 cup water (37°C/99°F)

3 tsp salt

1 tsp dry yeast

Prep time: 4h

Portion size: 2 whole breads

Equipment: Mixing bowls, measuring spoons, measuring cups, mixer or wooden spoon, baking tray and sheet, cooling rack, oven, sieve, water spray bottle, small serrated knife



Method!

Starter dough:

- Mix flour, dry yeast and lukewarm water in a bowl
- Cover the bowl and let the mixture sit for 30 mins at room temperature.

Dough:

- Add starter dough and the rest of the dough ingredients to a large mixing bowl
- Use a wooden spoon to start the mixing, then knead by hand for 10-15 mins (if using a mixer, set on medium speed for 10 mins)
- Knead until the dough is smooth and elastic. You will know the dough is ready when it starts separating from the side of the bowl
- Add more flour if needed
- Cover dough and let sit for 30 mins.
- Divide dough into two parts and shape into nice bread shapes
- Set on a baking sheet and cover to sit for 1 hour.

Baking:

- Preheat the oven 250°C /480°F.
- Sprinkle loaves with flour
- Cut three "stripes" into the top
- Spray loaves with just a little bit of water
- Bake for 10 mins at 250°C /480°F.
- Lower the temperature to 225°C/440°F and continue baking for 30 mins.
- Let cool on a rack
- Now this is important, smell that wonderful bread smell! Ahhhhh!



Tip!

Store bread in a brown paper bag to keep the crust nice and crispy.

*We'd love to see your own Bread!
Submit a photo of your bread to our Fan Art Uploader!*