



2

SERVES/MAKES



COOKING TIME:
< 45 min



COOKING STYLE:
Oven

LANCEWOOD® WHITE BREAD

INGREDIENTS:

1 kg white bread flour
30 ml sugar
15 ml salt
10 g instant yeast
45 ml oil
375 ml lukewarm water
250 ml **LANCEWOOD® Double Cream Plain Yoghurt***
Extra flour for kneading

METHOD:

Using a large bowl, mix the flour, sugar, salt and yeast together. Mix the oil, water and yoghurt together and add it to the dry ingredients. Mix to form a soft dough. Turn out on a surface sprinkled with flour and knead for about 5 minutes until smooth and elastic. Brush the mixing bowl with a little oil. Add the dough to the bowl and cover with cling wrap. Leave to rise in a warm place until doubled in size (about 1 hour). Turn out on a surface sprinkled with flour and knead for 3 minutes. Divide into two and shape into two loaves. Place into two greased loaf pans of 25 cm length x 13 cm wide x 5.6 cm depth or on a large baking sheet lined with baking paper. Cover loosely with oiled cling wrap and leave to rise for another 30 – 40 minutes. Meanwhile preheat the oven to 180°C. Bake for 35 – 40 minutes until the bread sounds hollow when tapped. Turn out onto a wire rack and leave to cool.

Serve with **LANCEWOOD® cheese** of your choice and jam.

*Use **LANCEWOOD® Sour Cream** or **Low Fat Plain Yoghurt** instead of **Double Cream Yoghurt**.

PRODUCTS USED:



Double Cream Plain Yoghurt



Sour Cream



Low Fat Plain Yoghurt

ENJOY!