**Sally’s Drawer**

**Bread**

**Ingredients**

**500g granary, “strong” or whole wheat bread flour = 4 cups**

**7g sachet fast-action dried yeast = 2.25 tsp**

**1 teaspoon of salt**

**2 tablespoon of olive oil**

**1 tablespoon of clear honey**

**300 mls hand-hot water**

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**Method**

**1. Tip the flour, yeast and salt into a large bowl and mix together with your hands. Stir 300ml hand-hot water with the oil and honey, then stir into the dry ingredients to make a soft dough.**

**2. Turn the dough out onto a lightly floured surface and knead for 5 mins, until the dough no longer feels sticky, sprinkling with a little more flour if you need it.**

**3. Oil the loaf tin and put the dough in the tin, pressing it in evenly. Put in a large plastic food bag and leave to rise for 1 hour, until the dough has risen to fill the tin and it no longer springs back when you press it with your finger.**

**4. Heat oven to 200°C/fan 180°C/gas 6. Make several slashes across the top of the loaf with a sharp knife, then bake for 30-35 mins until the loaf is risen and golden. Tip it out onto a cooling rack and tap the base of the bread to check it is cooked. It should sound hollow. Leave to cool.**