



Beer Bread Loaf

Sarah's skill: Medium, Baking time: 35 mins

Ingredients

500g Strong white bread flour
7g dried yeast
1 tsp table salt
25g Olive oil
320ml Beer (at a tepid temperature)

Method

- Put the flour in the bowl of a stand mixer; add salt to one side of the bowl and yeast to the other side.
- Make a well in the middle of the flour and add the oil.
- Warm the beer on a low heat until it is at a tepid temperature.
- Put the bowl on the stand mixer with the dough hook and add 3/4 of the beer and mix on low speed until it forms a soft and slightly sticky dough. Keep adding the remaining beer - it will be slightly sticky.
- Then continue to mix for 12 minutes - this will change the dough from sticky to a lovely smooth dough. Do not be tempted to add more flour.
- While this is mixing, oil a large bowl. After 12 minutes transfer the dough from the stand mixer to the prepared bowl and cover with oiled clingfilm.
- Place the bowl somewhere warm and leave to prove and double in size for 1-2 hours.
- Once it has doubled in size knock back the dough to get rid of any air bubbles.
- Shape the dough and place in an oiled 2lb loaf tin and cover. Leave in warm place to prove again until the loaf reaches the top of the tin.
- Preheat the oven to 220 degrees centigrade (200 Fan)
- Glaze with milk or egg wash then score the top of the loaf with a sharp knife or a bread lame. Then bake in the pre-heated oven for 35 minutes.
- Tip the loaf out of the tin and tap the base. If it sounds hollow then it is ready - if not bake for another 5 minutes and test again.