



The Salty Cove Bake Off!



INGREDIENTS

500g strong white flour,
plus extra for dusting
2 tsp salt
7g sachet fast-action yeast
3 tbsp olive oil
300ml water

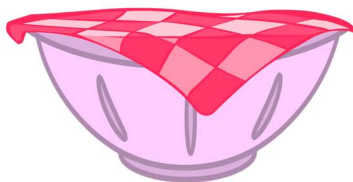
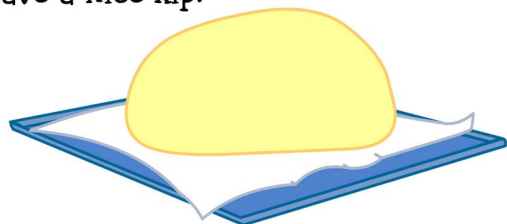


Ask a grown up to make
this with you!

Hopper's Lazy Loaf!

(Because it's really easy and the recipe allows time for a nap!)

1. Mix the flour, salt and yeast in a large bowl. Make a well in the centre, then add the oil and water, and mix well. If the dough seems a little stiff, add 1-2 tbsp water, mix well then tip onto a lightly floured work surface and knead. Once the dough is smooth, place it in a lightly oiled bowl. Leave in a warm place to rise for 1 hour until doubled in size. This is when I like to put my foot up and have a nice kip!



2. Line a baking tray with baking parchment. Knock back the dough, then gently mould the dough into a ball. Place it on the baking parchment to prove for a further hour until doubled in size - and have yourself another nap if you like!

3. Heat oven to 220C/fan 200C/gas 7. Dust the loaf with flour and cut a cross about 6cm long into the top of the loaf with a sharp knife. Bake for 25-30 mins until golden brown and the loaf sounds hollow when tapped underneath. Cool on a wire rack.

