

# White Tin Loaf

**Makes 1 loaf**

**Hands-on Time 30 minutes**

**Proving Time +2 hours**

**Baking Time 30 minutes**

## Ingredients

- 450g strong white bread flour (plus extra for dusting)
- 2 1/2 tsp fast-action yeast
- 1 tbsp caster sugar
- 1 tsp fine sea salt
- 40g unsalted butter (softened)
- 210ml water
- 100ml full-fat milk
- Oil for greasing (e.g., sunflower or vegetable)

## Equipment

- Large bowl or freestanding mixer with dough hook
- Tea towel
- 2lb loaf tin
- Razor blade or sharp knife
- Wire rack

## Method

### 1. Make the Dough

- In a large bowl, combine flour, yeast, sugar, salt, and softened butter.
- Add water and milk, mixing until a dough forms. Knead on a floured surface for 10 minutes until smooth.
- Place the dough in a lightly oiled bowl, cover with a tea towel, and let rise for 2 hours until doubled in size.

### 2. Shape the Loaf

- Knock the air out of the dough and press into a rectangle.
- Fold the bottom third away from you and the top third towards you. Pinch the ends to seal.
- Create a trench along the middle of the dough, fold it towards you, and tuck the edges underneath to smooth the top.
- Place the dough in a greased loaf tin, cover, and let rise until doubled in size.

### 3. Bake the Loaf

- Preheat the oven to 210°C/190°C (fan)/410°F/Gas Mark 7.
- Dust the loaf with flour and make a shallow cut along the centre with a razor blade or sharp knife.
- Bake on the middle shelf for 30 minutes.

### 4. Cool and Serve

- Let the loaf cool in the tin for 1-2 minutes, then transfer to a wire rack to cool completely. Enjoy!