



# Ballybrado Organic Easy Toast

## Ingredients

500g Ballybrado Organic Strong White Wheat Flour

1 sachet fast action dry yeast

1 tsp. salt

1 tsp. sugar

300ml tepid water (approx.)

## Method

- . Combine all dry ingredients and mix.
2. Add tepid water, knead to a soft dough using dough hook of electric mixer.
3. Cover with damp tea towel and leave to rise in a warm place (approx. 40 mins), or until double in size.
4. Knead dough again ('knock back') with electric mixer (or by hand), shape dough and place in 2lb (26cm) greased bread tin.
5. Score (cut) dough on top, cover with tea towel once more for approx. 10 mins. until dough slightly rises in tin. Pre-heat oven to 180°C fan.
6. Bake on bottom shelf of oven for 45 mins. or until bread sounds hollow when you tap on the bottom.
7. Leave to cool on a wire rack.

This toast is really simple to make but tastes soooo delicious when it's still somewhat warm. Lathered in butter and jam - what a start to the day!