The Complete Bread Mix
...simply add water, mix & bake!

Let's Get Started

There is nothing more satisfying than the homely aroma and delicious taste of freshly baked warm bread. This complete bread mix is easy to use as you only need to add water, and its versatility allows you to bake a range of different breads, rolls and doughs.

To make different sized loaves, just remember that for every 100g of bread mix, use between 50-60ml of water.

Available In 1kg & 6kg Bags

The bread mix is available in 2 quantities – a 1kg bag that will make 2 large or 3 small loaves and a 6kg bag which will make between 12 and 18 loaves depending on their size.

Bread mix available from our website:

What You Need:
- Complete White Bread Mix
- Large Bowl
- Wooden Spoon
- 2lb Loaf Pan Or Baking Tray
- Clingfilm
- Wire Rack

Visit the store
How To Make A Large 2lb Loaf

1. Pour 400g of bread mix into a large bowl.

2. Make a well in the centre and start by adding 200ml of tepid water.

3. Mix with a wooden spoon, then turn the mixture around with your fingers until you have picked up all the flour from the sides of the bowl. You may need to add a little more water so that the dough is well combined and soft, but not sticky.

4. Tip onto a lightly floured work surface and knead for 8-10 mins.

5. Once the dough is satin smooth, shape into an oblong and add to a 2lb oiled loaf pan.

6. Cover with lightly oiled clingfilm, leave for 1 hour until the dough has doubled in size.

7. Carefully lift away the clingfilm and bake in a preheated oven 220C (200C fan assisted oven) for 30 minutes until golden brown.

8. Remove bread from oven and leave on a wire rack to cool.

French-style Boule Loaf
Shape the dough into a ball on a lightly greased and lined baking tray. Cover with lightly oiled clingfilm, leave to prove for 1 hour then carefully lift away the clingfilm. Sprinkle some flour over and use a large sharp knife to make a shallow cross shape on top.

Experiment With Different Shapes
Try shaping the dough into different shapes like plaiting the dough or use shaped tins and add toppings like sea salt, seeds and rosemary.

Using A Bread Maker
Use 300g of bread mix and 150-180ml tepid water and set your bread maker to the ‘regular standard white bread’ setting.
Italian-Style Focaccia Bread

1. Pour the mix into a large bowl. Slowly add the water and start to knead.
2. Once all the water has been added, keep mixing and kneading until it starts to bind and become stretchy. It is very wet at this point!
3. Spread a little oil over the work surface, pour out the mixture and knead until mixture is all bound.
4. Put dough in a bowl and leave to prove for 1 hour covered with oiled clingfilm.
5. Line two baking trays with oiled greaseproof paper and divide the mixture between the trays.
6. Add rosemary, stab the dough with fingers, then drizzle with more oil and add sea salt.
7. Bake for 25-30 minutes keeping the oven moist with a fine spray of water in a spray bottle or use your fingers to flick water.

Handy Tip: A Crisp & Shiny Crust
Place a roasting tin in the bottom of the oven while it is heating up. When you bake your bread, pour cold water into the empty roasting tin just before you shut the door. This will create steam which helps the loaf develop a crisp and shiny crust!

Handy Tip: How To Know Your Loaf Is Baked?
Try shaping the dough into different shapes like plaiting the dough or use shaped tins and add toppings like sea salt, seeds and rosemary.

Enjoy Baking...
We hope you enjoy your baking experience and please don’t forget to share your baked creations on FB and Instagram:

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