

SPICED FRUIT LOAF

1½ teaspoons dried Yeast
350 g strong plain flour
½ tablespoon sugar
1 teaspoon salt
½ tablespoon milk powder
1 teaspoon mixed spice
50 g dried mixed fruit
15 g butter
125 ml water
50 ml milk

Sift flour, salt and mixed spice into a bowl. Rub in butter. Stir in yeast, sugar, milk powder, and fruit. Make a well in centre and add milk and water. Mix to a soft dough. Turn out onto a floured surface and knead until smooth and elastic. Divide into rolls and place on baking sheet. Cover loosely with greased cling film and leave in a warm place until the dough has doubled in size. Bake for 15 minutes at 230°C/475°F/Gas Mark 9.

CHEESE BREAD

1½ teaspoons dried Yeast
340 g strong plain flour
1 teaspoon sugar
1 teaspoon salt
7 g butter
50 g cheese
198 ml water

Sift flour and salt into a bowl. Rub in butter. Stir in yeast, sugar and grated cheese. Make a well in centre and add water. Mix to a soft dough. Turn out onto a floured surface and knead until smooth and elastic. Divide into rolls and place on baking sheet. Cover loosely with greased cling film and leave in a warm place until the dough has doubled in size. Bake for 15 minutes at 230°C/475°F/Gas Mark 9.

SODA BREAD

450 g plain flour
½ teaspoon cream of tartar
1 teaspoon salt
1½ teaspoons bicarbonate of soda
350 ml milk

Sift flour, cream of tartar, salt and bicarbonate of soda into a bowl. Add the milk and mix to a smooth soft dough. Knead gently on a lightly floured surface then shape into a round. Place on a greased baking tray and mark the top quite deeply into four sections with a sharp knife. Sprinkle with flour and bake in a hot oven for 35 minutes.

WHITE BREAD

650g strong white plain flour
1 teaspoon sugar
1 teaspoon salt
1 x 7 g sachet yeast
15 g butter
400 ml water

Mix flour, salt and sugar in a bowl. Rub in butter. Stir in yeast. Make a well in centre and add warm water. Mix to a soft dough. Turn out onto a floured surface and knead until smooth and elastic. Divide into rolls and place on baking sheet. Cover loosely with greased cling film and leave in a warm place until the dough has doubled in size. Bake for 15 minutes at 230°C/475°F/Gas Mark 9.

WHOLEMEAL BREAD

650g strong wholemeal flour
1 teaspoon sugar
1 teaspoon salt
1 x 7 g sachet yeast
15 g butter
450 ml water

Mix flour, salt and sugar in a bowl. Rub in butter. Stir in yeast. Make a well in centre and add warm water. Mix to a soft dough. Turn out onto a floured surface and knead until smooth and elastic. Divide into rolls and place on baking sheet. Cover loosely with greased cling film and leave in a warm place until the dough has doubled in size. Bake for 15 minutes at 230°C/475°F/Gas Mark 9.

GRANARY BREAD

750g strong granary flour
2 teaspoons salt
1 x 7 g sachet yeast
25 g butter
425 ml water

Mix flour and salt in a bowl. Rub in butter. Stir in yeast. Make a well in centre and add warm water. Mix to a soft dough. Turn out onto a floured surface and knead until smooth and elastic. Divide into rolls and place on baking sheet. Cover loosely with greased cling film and leave in a warm place until the dough has doubled in size. Bake for 15 minutes at 230°C/475°F/Gas Mark 9.