

# White bread



**BOSCH**

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## Ingredients:

750 g flour

1 pc dry yeast (7g)

1 tsp sugar, heaped

1 tsp salt, sprinkled

15 g butter

400 g water, lukewarm

## Workflow:

1. Sift the flour into a mixing bowl and stir in the dry yeast evenly with a fork.
2. Add the remaining ingredients. First mix with the dough hooks of the hand mixer on low speed, then on higher speed for about 5 minutes to form a smooth dough. Let rise in a warm place for one hour or use the "Let dough rise" program.
3. Knead the yeast dough, shape it into a loaf and place it on the greased and floured universal pan. Let rise again in a warm place for 20-30 minutes.
4. Then bake as directed.

## Setting procedure:

Baking tray

Level 2

**Hot air** 220°C

**Steam addition** Level 3

Baking time 15 min

After 15min lower the temperature to 180°C  
Baking time 30-40 min

**Added Steam**

Use Home Connect App to send recommended settings to your oven



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