

Freshly Baked

BREAD

in 20 minutes



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Hi!

I'm Rachel.

Firstly, thank you for [subscribing](#) to Freshly Baked. I really appreciate it :)

My mission is to show you how easy it is to make your own bread. I learnt from my mum, who always baked bread for the family.

This guide will help you make a quick batch of homemade bread.

And yes, you can be eating warm bread, fresh from the oven in about 20 minutes.



Yes, you can!

Many people are afraid to make bread. They think that bread-making is too difficult or too time-consuming.

They are wrong.

Success does not require specialist skills or hours of patience.

All you need is a fail-safe recipe and some detailed instructions: something that is easy to get right, that doesn't take too much time, that will build your confidence in your bread-making abilities.

This guide gives you all that.

Once you've tasted your first batch of delicious-smelling, freshly baked bread, warm from the oven, you'll want to make some more.

We'll start with dough-balls: my quickest, easiest method, so you'll get great results without wasting any time.

Ready?



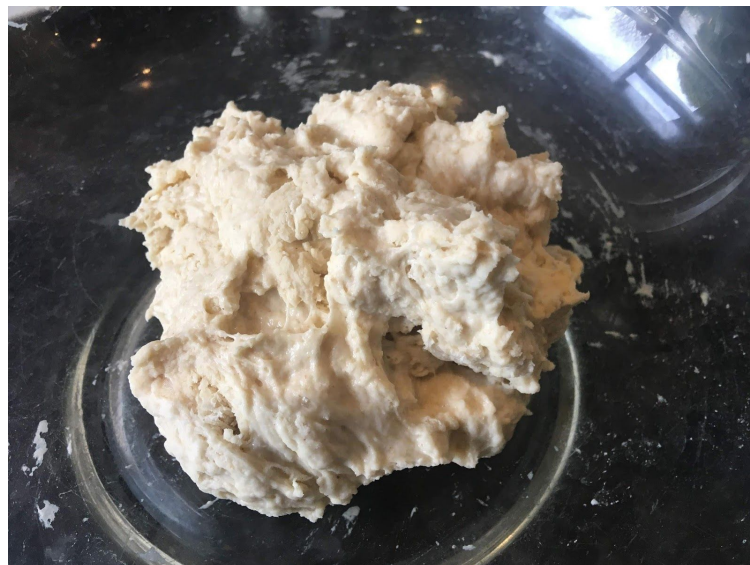
Get set...

You will need:

- A large mixing bowl
- A lightly greased baking tray
- 200g/7oz/1 1/2 cups strong white or plain flour
- 1/2 tsp instant dried yeast
- 1/2 tsp salt
- 126g/126ml/1/2 cup water

Go!

1. Preheat the oven to 240°C/460F.
2. Mix together all the ingredients. I recommend doing this with one hand, squashing and kneading the dough together until it is sticky and firm.



3. Tip the dough onto a floured surface and knead it for a couple of minutes.
4. Use a sharp knife to divide the dough into 16 pieces.
PS If you would like this recipe in a condensed, printable format, [click here](#).

5. Roll each piece between your palms to make it into a smooth(ish) ball.



6. Arrange the dough-balls onto the baking tray and pop them into the oven for 6 minutes.

7. Consume immediately.



They are delicious with or without butter. You could serve them with chunks of cheese, lashings of honey or as part of a salad.

Done!

I hope your bread is delicious. There are loads of other brilliant bread recipes on [my site, Freshly Baked](#), along with detailed instructions, photographs, video tutorials and general know-how to help you become a confident bread-baker.

My work is entirely reader-supported and I rely on word-of-mouth recommendations to find new readers.

If this guide has helped you, I would love it if you would take a moment to share it with a friend who might also find it useful.

And if you have any questions, feel free to email me at rachel.pattisson@gmail.com.

Happy baking!

What's Next?

Are you ready to take your new-found skills to the next level?



My ebook, [First Loaf](#), is for you.

In it, you'll find everything I know about baking loaves: My top tips to make the process as simple as possible, answers to the questions I'm always asked, solutions to the problems you might encounter.

There are also lots of suggestions for making your ideal bread, according to your preferences. Plenty of scope for developing your bread-baking abilities.

Subscribers to Freshly Baked get a **25% discount** off First Loaf. Just use offer code: BAKEMOREBREAD at the checkout to receive your reduction.

[BUY NOW](#) (takes you to a shopping cart)

Or click [here for more information on First Loaf](#).

Dough Balls In 20 Minutes

(single page/printable)

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