



## Let's Get Baking - Bread in the slow cooker

Make an easy loaf with this slow cooker bread recipe. This simple project is perfect for beginners and uses strong wholemeal or white flour.



### Ingredients

500g strong wholemeal flour or strong white flour (or a mix of flours, see tip), plus extra for dusting

7g sachet fast-action dried yeast

1g fine sea salt

#### Nutrition

kcal:	179
fat:	1g
saturates:	0g
carbs:	32g
sugars:	1g
fibre:	5g
protein:	8g
salt:	0.5g

### Method

#### STEP 1

Mix the flour, yeast and salt in a large bowl and make a well in the middle. Measure 350ml warm water and pour most of it into the well. Mix the flour and water together with your fingers or a wooden spoon until combined into a slightly wet, pillowy, workable dough – add a splash more water if necessary.

#### STEP 2

Tip the dough onto a lightly floured surface and knead for at least 10 mins until smooth and elastic. This can also be done in a tabletop mixer with a dough hook.

#### STEP 3

Shape the dough into a large, tight ball and sit the ball on a square of baking parchment. Use the parchment to lift the dough into your slow cooker, cover and set the slow cooker to high. Leave for 2 hrs.

#### STEP 4

Lift the bread out using the parchment. The bottom should be crusty and the top should be springy, not soft. (If you have a digital cooking thermometer, the middle of the loaf should be 90C.) If it isn't ready, return to the slow cooker for 15 mins and test again – it could take up to 2 hrs 30 mins.

#### STEP 4

The bread won't get a significant crust or golden colour in the slow cooker. Once cooked, you can leave it to cool, or put in the oven at 240C/220C fan/gas 9 for 5-10 mins to get some colour.