



## Basic White Cob Loaf



### Ingredients

500g, Bread Flour  
2 tsp Dried Yeast  
1.5 tsp of salt,  
1 tbsp of honey.  
45ml or 3 tbsp of olive oil  
300ml of warm water.

### Method

Put all the ingredients in a large mixing bowl.  
Mix / Stir together with a fork.  
Knead for 10 minutes  
Leave in the bowl in warm place to double in size.  
Once doubled in size, knead 5 times to knock the air out.  
Form into a cob shape.  
Place on a floured flat baking tray.  
Place in warm place to double in size.  
Bake on a low or middle shelf for 35 mins at gas mark 6 or 200oC or 392oF