

## Basic White Bread Slow Cooker

6.5 Quart Oval Slow Cooker

$15+15+60+35+60+60+5 = 4 \text{ hours}$

<b>Ingredients</b>	(1½ pound loaf)
Water, 95°–105°F (35°–40°C)	2 cups (500 ml)
Sugar or honey	1½ tablespoons (20 ml)
Butter, softened	4 tablespoons (60 ml) (54g)
Salt	2 teaspoons (10 ml)
Bread flour	≈6 cups (1⅓ L)
Yeast, active dry, instant	(1⅓ + 1⅓) tsp (14 ml)
Parchment Paper	line the slow-cooker and act as a sling

- Combine the warm **water**, **sugar** and half of the **yeast** 1⅓ tsp. Let stand for 5 - 10 minutes until yeast is dissolved and starting to foam up.
- Place ≈6 cups **flour** in a large mixing bowl stir in **salt** 2 tsp. and the remaining dry **yeast** 1⅓ tsp.
- Using a fork, stir the butter and liquids into the dry ingredients. Continue adding more flour until the dough pulls away from the sides of the bowl.
- Turn dough mass out onto a well-floured surface, use some dry flour to clean the bits off the bowl.
- Knead most of the remaining flour into the mass for approximately **5 minutes**.

*The dough should be slightly tacky but not sticky.*

- Continue kneading the dough for an additional **15 minutes**, use some of the remaining flour to dust the work surface as required. Do not attempt to incorporate large amounts of flour during this stage.
- Spray the mixing bowl with vegetable oil, shape the dough into a ball and return to the bowl, cover the bowl with oiled plastic wrap and set in a warm place (*oven with light on*) for **one hour**.
- Remove dough from bowl, shape into 1 oval shaped loaf and place it in a parchment lined slow-cooker. Cover and let raise for an additional **30 minutes**.
- Turn slow-cooker to high and cook for **1 hour**.
- Lift cover and drape a tea towel over the top of the slow-cooker. Place the cover over the tea towel allowing the tea towel to hang over the sides.
- Continue cooking on high for 1 **hour** or until the internal temperature reaches **200°F** (94°C). (*see note*)  
The internal temperature will affect the amount of moisture in the end product.
- Brown the top by placing the loaf in an oven and broiling until the top reaches the desired colour. Careful don't burn it!

**Note:**

Slow-cooker temperatures may vary. If the bread is over/under cooked adjust the final 1 hour cooking time +/- as needed.

If the sides of the loaf over cook you may need to line around the outside edge of the slow-cooker with a strip of tinfoil.