The Only White Bread Dough You'll Ever Need

Simple Tips for Home BakersThe Only White Bread Dough You'll Ever Need: Simple Tips for Home Bakers

Discover how to bake reliable, delicious bread at home — without fuss, fancy equipment, or confusion. Whether you're a beginner or improving your sourdough, these practical tips will set you up for success.

Section 1 — Ingredients & Ratios

- 600 g (100%) strong white flour
- 400 g (67%) water
- 6 g (1%) yeast
- 12 g (2%) salt

Tip: Always weigh ingredients for consistent results.

Section 2 — Mixing & Low-Knead Method

1. Combine water and yeast first.
2. Add flour gradually and mix until just combined.
3. Let the dough rest 10–15 minutes.
4. Add salt and perform gentle stretch-and-folds.
5. Cover and leave to rise until doubled.

Tip: Less kneading = more flavour and texture in artisan-style bread.

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Section 3 — 5 Common Mistakes Home Bakers Make

1. Adding too much flour
2. Rushing fermentation
3. Not shaping properly
4. Ignoring oven temperature
5. Underestimating proofing time

Tip: Small adjustments make a huge difference.

Section 4 — Shaping Quick Reference

- Batard
- Boule
- Rolls
- Flatbreads

Tip: Watch short video demos for hands-on shaping tips.

Section 5 — Baking & Storage

- Preheat oven fully
- Bake on a tray or baking stone
- Cool completely before slicing
- Store wrapped in linen or paper for freshness

Tip: Freezing partially baked bread works surprisingly well.

Section 6 — Next Steps & Related Learning

- Check other counties: **Dorset** | **Somerset**
- Explore **Bread Courses in Wiltshire**

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- Learn about **Mobile Bread School** for workshops at schools and community spaces
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> *Want more personalised guidance or a hands-on session? Contact me today.*

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