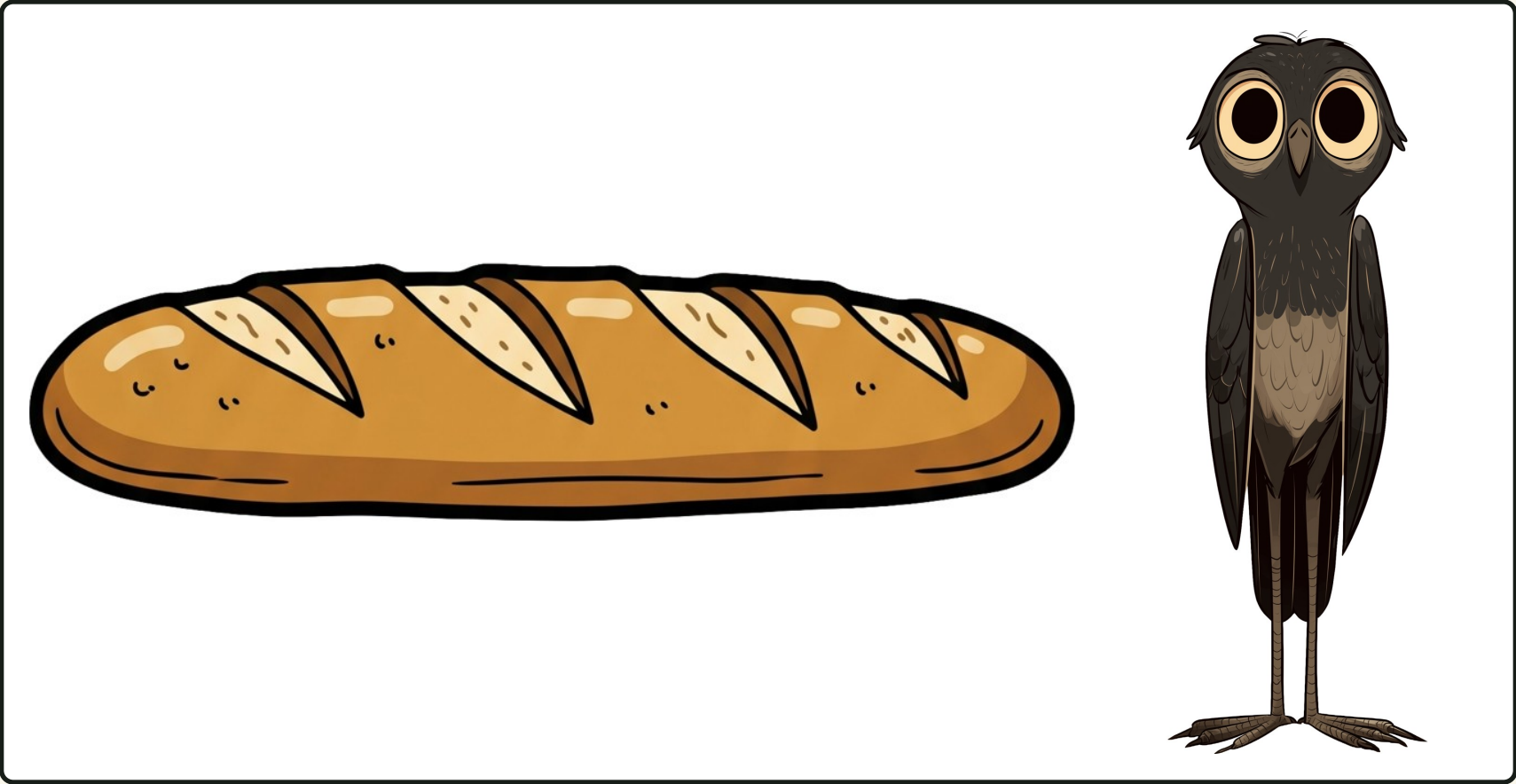


ILLUSTRATED STEPS / SAVE IT. FIND IT. BUILD IT.

BREAD

Bake two free-standing loaves with commercial instant yeast.



START HERE

01

GET READY

Tools + clickable build map

02

FOLLOW THE STEPS

One clearly numbered stage at a time

03

FIND IT AGAIN

Quick reference + PDF bookmarks

This recipe works independently of the NATURAL YEAST companion. Do not substitute immature starter. Never taste raw dough; bake it before eating.

WATCH THE TIKTOK

MORE FREE BUILD GUIDES

SOURCES / King Arthur: two-loaf bread recipe · CDC: raw flour and dough

BUILD MAP

NEXT

YOUR BUILD MAP

Tap a step to jump there. The printed page numbers work offline too.

HAVE THESE READY

- Bread flour, sugar and table salt
- Instant yeast; drinking-quality water
- Cornmeal; a little oil; plastic wrap
- Scale, spoons, bowl and scraper
- Baking sheet; scoring blade
- Oven, mitts, thermometer and rack

READ IN ORDER

PREP	Measure the full batch	03
01	Turn loose ingredients into dough	04
02	Let the dough double	05
03	Make two loaves; let them puff	06
04	Bake; check the center	07
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QUICK REFERENCE / PAGE 10

BEFORE YOU START

Makes two loaves with instant yeast. Do not substitute young starter. Never taste raw dough. Use mitts for hot equipment and discard moldy bread.

KEEP THIS COPY

Save the PDF with its guide ID. Use the build map, bookmarks, or your PDF reader's search to find a step later. Video and source links need internet; the instructions do not.

BUILD MAP

PREVIOUS

NEXT

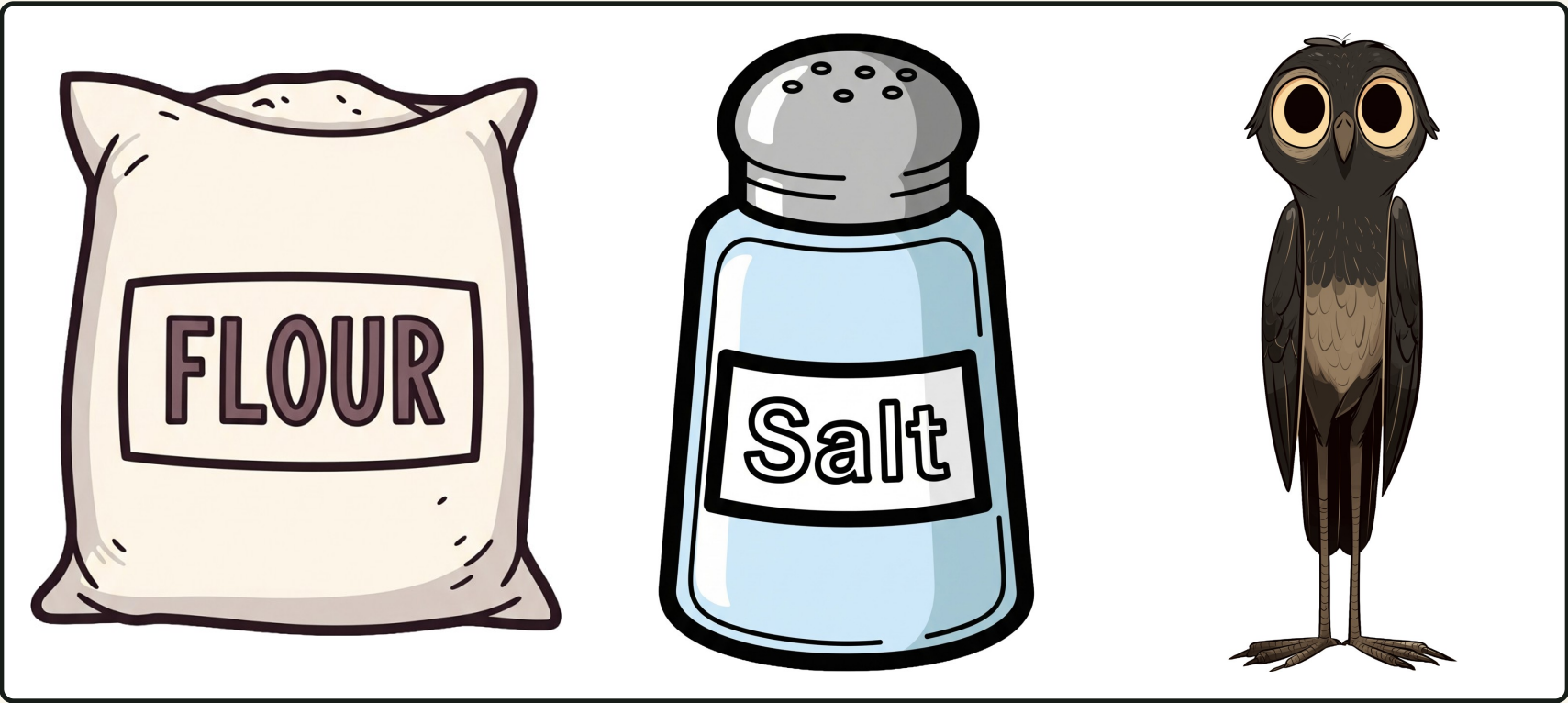
SETUP

Measure the full batch

READ BEFORE STEP 01

PREP

Set out the complete recipe before flour reaches the counter.



INGREDIENTS

- **Measure 540-600 g bread flour, 11 g sugar, 2 1/4 teaspoons instant yeast, 15 g table salt and 379 g water at 90-110 F (32-43 C).**
- Begin with 540 g flour; reserve up to 60 g for handling.
- Have cornmeal and a little oil ready.

EQUIPMENT AND CLEAN HANDLING

- **Use a scale, measuring spoons, bowl, mixing spoon, scraper, baking sheet, sharp scoring blade, oven mitts, food thermometer and cooling rack.**
- Wash hands and clean work surfaces.
- Keep raw flour away from ready-to-eat food.
- Clean utensils and surfaces after mixing.

SOURCES / King Arthur: two-loaf bread recipe · CDC: raw flour and dough

BUILD MAP

PREVIOUS

NEXT

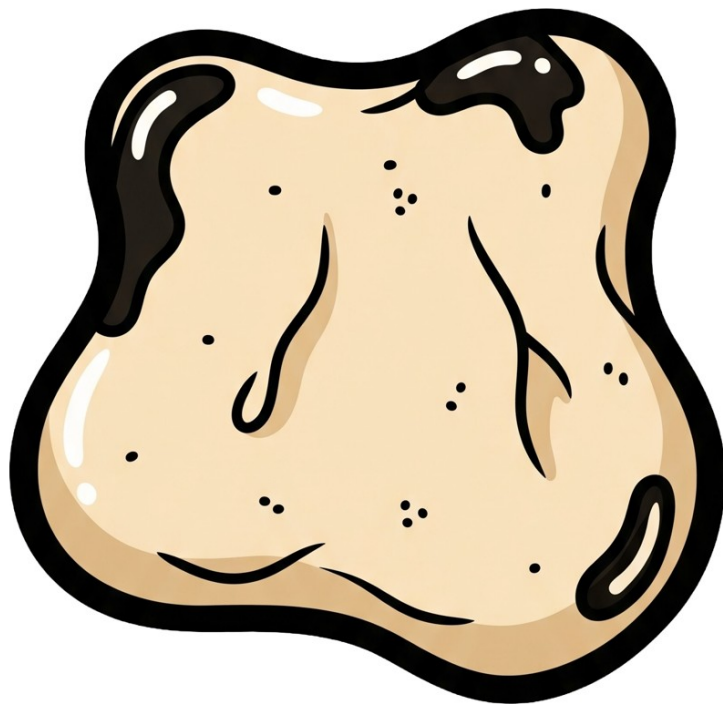
STEP

Turn loose ingredients into dough

1 OF 5 / READ IN ORDER

01

A rough mixture is the starting point; kneading gives it structure.



MIX THE DOUGH

- **Combine the measured flour, sugar, yeast, salt and water until shaggy.**
- Knead about 6 minutes.
- Keep the cornmeal for the baking sheet and the oil for greasing.

USE A STEADY HAND MOTION

- **On a lightly floured surface, fold the dough toward you, push it away with the heel of your hand, then rotate it a quarter-turn.**
- Repeat.
- Use small amounts of the reserved flour when needed for handling, rather than burying the dough.
- Work toward a smooth, elastic ball; a scraper helps lift sticky pieces.

SOURCES / King Arthur: two-loaf bread recipe · King Arthur: Bake for Good techniques

BUILD MAP

PREVIOUS

NEXT

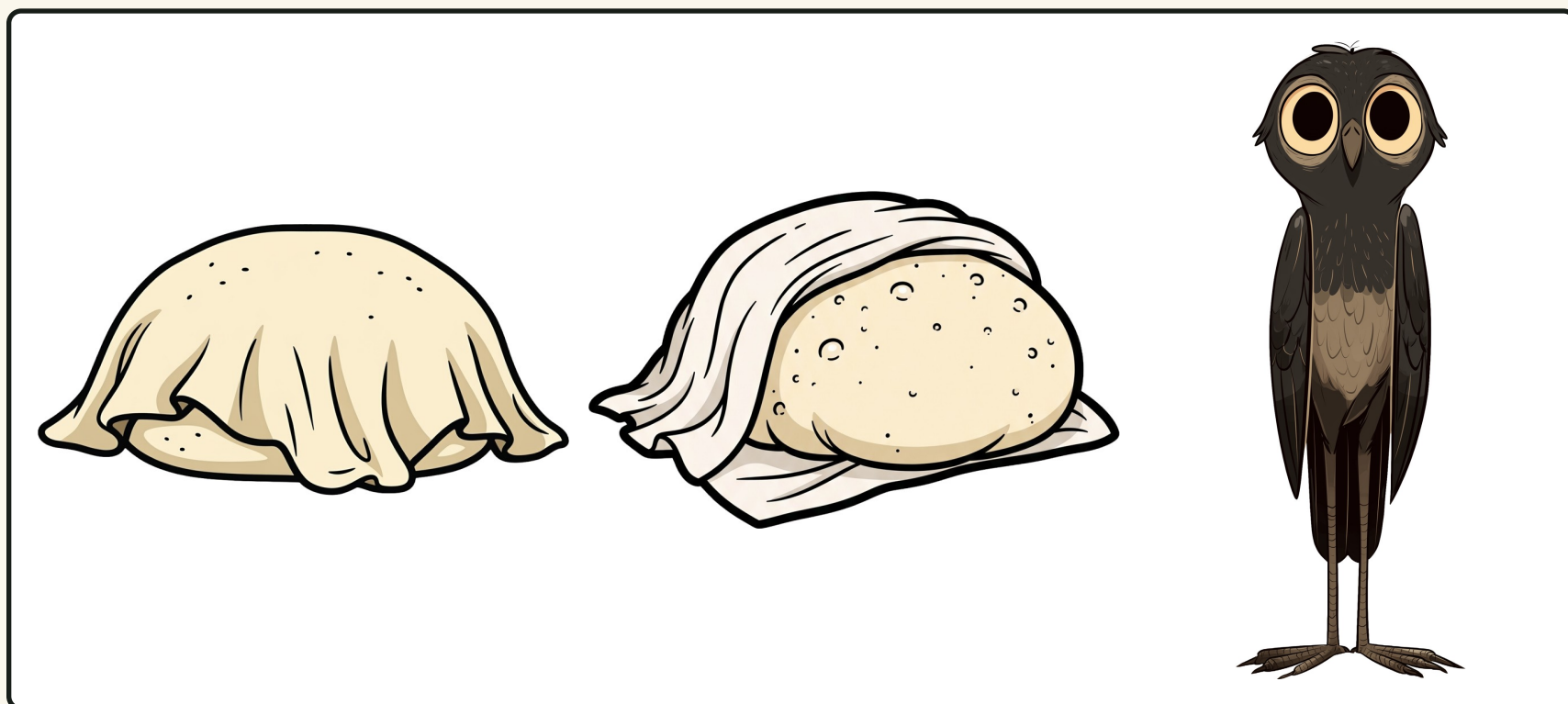
STEP

Let the dough double

2 OF 5 / READ IN ORDER

02

This rise happens before the dough is divided into loaves.



COVER THE BOWL

- **Place the dough in a lightly oiled bowl and cover it.**
- Let it double, roughly 1-2 hours.
- Note its starting size so you can compare the dough itself, not just the timer.

GIVE SLOW DOUGH TIME

- **A cool room can slow fermentation.**
- Move the covered bowl to a comfortably warm place and keep observing.
- Avoid an oven that someone might switch on.
- If little happens, check that the correct yeast and measured ingredients were used; adding random extra flour or water is not a useful diagnosis.

SOURCES / King Arthur: two-loaf bread recipe · King Arthur: dough not rising

BUILD MAP

PREVIOUS

NEXT

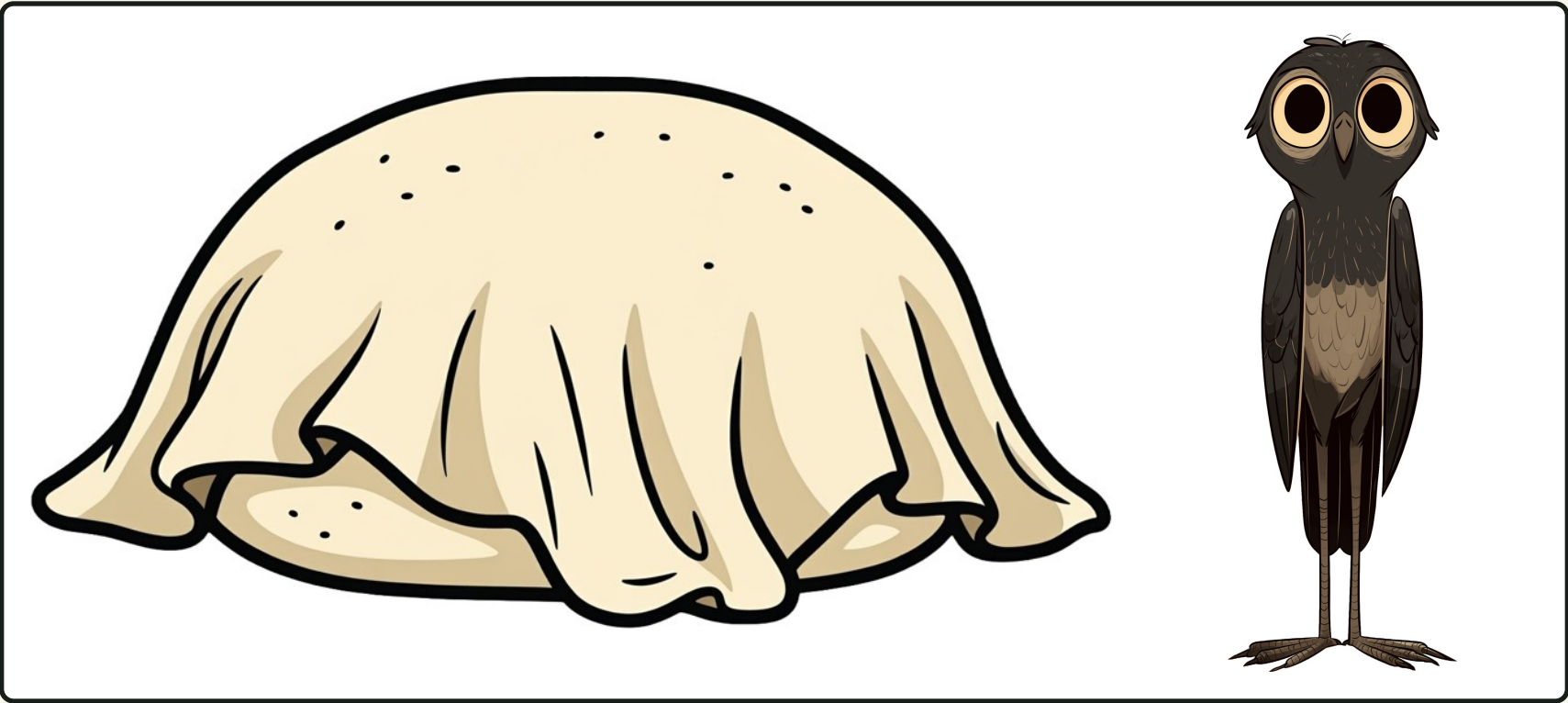
STEP

03

Make two loaves; let them puff

3 OF 5 / READ IN ORDER

The second rise follows shaping. Leave room between the loaves.



DIVIDE AND SHAPE

- **Deflate and halve the dough.**
- Pat each half into a 6-by-8-inch oval.
- Fold one short edge to the middle, then fold the opposite edge over it.
- Press the open seam closed; roll gently into a 10-inch log.

PROOF ON THE SHEET

- **Place seam-down on a cornmeal-dusted baking sheet.**
- Cover with lightly oiled plastic.
- Wait about 45 minutes, until puffy; a gentle finger press should leave an indentation.
- Preheat the oven to 450 F (232 C) toward the end.

SOURCES / King Arthur: two-loaf bread recipe · King Arthur: proofing checkpoint

STEP

Bake; check the center

4 OF 5 / READ IN ORDER

04

Prepare a safe landing place for the hot sheet before opening the oven.



OPEN EXPANSION CUTS

- **Remove the plastic.**
- Cut 3-4 diagonal slashes, about 1/2 inch deep, across each loaf.
- Bake 20-25 minutes.
- Use a sharp blade carefully, with your supporting hand away from its path.

CHECK TWO SIGNS OF DONENESS

- **Look for a golden crust and check the center with a food thermometer: these loaves should reach at least 190 F (88 C).**
- Insert the probe into the middle of a loaf, avoiding the hot sheet.
- Color alone can be misleading.
- Use mitts to handle the sheet, and continue baking if the center is below the target.

SOURCES / King Arthur: two-loaf bread recipe · King Arthur: bread temperature checks

BUILD MAP

PREVIOUS

NEXT

STEP

Let the crumb settle

5 OF 5 / READ IN ORDER

05

Cooling is part of finishing the loaf, not an optional delay.



COOL BEFORE WRAPPING

- **Transfer the baked loaves to a rack and let them cool completely before slicing or packaging.**
- Trapping steam inside a bag creates condensation.
- Wrap only after the bread has cooled.

SAVE THE SECOND LOAF

- **Keep the amount you will eat within a couple of days well wrapped at room temperature.**
- For longer storage, freeze cooled bread in airtight wrapping or a freezer bag.
- Slice first if you want individual portions; frozen slices can go straight into a toaster.
- A whole frozen loaf can thaw, still wrapped, at room temperature.

SOURCES / King Arthur: storing baked bread · King Arthur: freezing bread

NOTE

Change one thing at a time

KEEP THESE LIMITS WITH THE STEPS

REF

Keep the recipe measurements and your observations together.



IF THE LOAF IS DENSE

- Review whether the dough doubled before shaping, whether the shaped loaves became puffy, and whether the room was cool.
- The clock does not prove readiness.
- Write down the yeast used and both rise observations before changing the next batch.
- This instant-yeast formula does not become sourdough by adding a scoop of young starter.

IF STORED BREAD GROWS MOLD

- Discard moldy bread; do not cut off one spot and eat the remainder.
- Check the stored loaf before serving.
- Freezing fresh portions gives you a better plan for leftovers than waiting for visible spoilage.

SOURCES / King Arthur: dough not rising · USDA: moldy food

QUICK REFERENCE

Read the full steps first. Tap any row to return to its instructions.

BEFORE STEP 01

Makes two loaves with instant yeast. Do not substitute young starter. Never taste raw dough. Use mitts for hot equipment and discard moldy bread.

01

Mix and knead

Use the measured ingredients. Work toward smooth, elastic dough.

P04

02

Let the bowl rise

Keep covered until doubled; allow extra time in a cool room.

P05

03

Shape and proof

Two sealed, seam-down loaves; wait for puffiness and a lasting gentle finger indentation.

P06

04

Score and bake

450 F oven; center at least 190 F and golden crust.

P07

05

Cool and save

Cool completely before wrapping. Freeze the portion you will not eat soon.

P08

NUKE SAYS

Green bread is not a vegetable serving.

SOURCES / King Arthur: dough not rising · USDA: moldy food