

# Marmite Loaf

## Ingredients

### For the bread dough

- 400g strong white bread flour
- 4g salt
- 15g butter
- 7g easy blend yeast
- 300ml (½ pint) lukewarm water

### For the filling

- 1tbsp Marmite (more or less to taste)



## Method

1. First of all, make the bread dough. Put the flour and salt into a large bowl and rub in the butter. Mix in the yeast then add the water, mixing well to bring it all together. Knead for about 10 minutes until smooth and stretchy. Put the dough back in the bowl and cover with oiled cling film or a damp tea towel then leave in a warm place to double in size.
2. When the dough is ready, knock the air out and knead gently to bring the dough back into a ball. Now, roll out the dough into a largish rectangle...easier said than done with the stretchy dough but it does go eventually!
3. Using 1/3rd of the marmite and a butter knife, spread it all over the dough..
4. Fold one end into the middle then fold the other end over the top of the first. Repeat twice more.
5. Oil a 2lb bread tin
6. Fold the dough into an oblong and fold the sides into the middle. Roll it up so that the top is smooth and the join is running along the base of the loaf.
7. Put it into the prepared tin, making sure the join is underneath, dust the top with flour and slash the top lengthways with a sharp knife or other implement.\*\*
8. Put the tin inside a clean plastic bag and leave to prove for about 1 hour, until the dough has at least doubled in size and springs back when prodded gently with a finger. Meanwhile heat the oven to 210°C (190°C Fan).
9. Bake in the centre of the oven for 25 minutes or until the bread sounds hollow when tapped on the base. Place it on a wire rack and leave it to cool.

\*\* Optional – you can leave the top intact if preferred.