

Grease and Flour Loaf Tin

Introduction

There are many ways to prepare a loaf tin before baking, and you could argue convincingly for each method.

I use a simple and reliable method that does not impact the loaf I am making!

Alternative methods will use butter or oil lining, greaseproof (parchment) paper or rely on the non-stick claims of the tin manufacturer.

I use the butter and flour method.

You will need a knob of butter and a couple of dessert spoons of self-raising flour.

The objective is to bake a loaf and be able to remove it from the tin without any hassle!

Method



Getting the equipment ready



Soften the butter for a few seconds in the microwave oven.

Use a pastry brush to get the melted butter onto all surfaces and into the corners.

Don't skip this part – be sure to cover all surfaces.



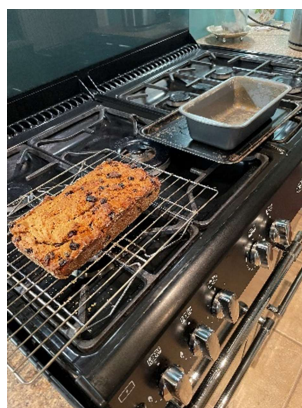
Add the flour to the tin and shoogle it around so that it covers all surfaces – right into the edges.

It takes a bit of practice to get the flour right out the edges without making too much mess.



Voila!

This will save you a whole lot of grief when you try to remove the cooked loaf from the tin!



Loaf comes out the tin clean and easy.