



AI-Powered Baking 2025 Challenge



Classic White Bread

Ingredients:

- 3 $\frac{3}{4}$ cups all-purpose flour (plus extra for kneading)
- 1 $\frac{1}{4}$ cups warm water (110°F/45°C)
- 1 tbsp sugar
- 2 $\frac{1}{4}$ tsp (1 packet) active dry yeast
- 1 $\frac{1}{2}$ tsp salt
- 1 tbsp olive oil or melted butter

Instructions:

1. **Activate Yeast:** In a large bowl, combine warm water, sugar, and yeast. Stir gently and let sit for 5–10 minutes until frothy.
2. **Mix Dough:** Add salt and olive oil to the yeast mixture. Gradually add flour, mixing until a sticky dough forms.
3. **Knead Dough:** Transfer dough to a floured surface and knead for 8–10 minutes until smooth and elastic. (Or use a stand mixer with a dough hook for 5 minutes.)
4. **First Rise:** Place dough in a lightly oiled bowl, cover with a damp cloth, and let rise for 1–1.5 hours, or until doubled in size.
5. **Shape & Second Rise:** Punch down the dough and shape into a loaf. Place in a greased loaf pan, cover, and let rise for another 30–45 minutes.
6. **Bake:** Preheat oven to 375°F (190°C). Bake for 25–30 minutes until golden brown and the loaf sounds hollow when tapped.
7. **Cool:** Let cool completely before slicing.