

# Cottage Loaf

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The cottage loaf was baked in Kitchener range ovens as a way of making a large loaf in a small square door oven. This was quite a popular family loaf in Victorian times and persisted as a staple loaf well into the 20<sup>th</sup> century. It became a rare bake after the availability of the cheap white commercial sliced loaf.

B  
r  
e  
a  
d

800 grams of white flour  
Yeast and salt  
Warm water

R  
e  
c  
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e

Set the oven to 200 degrees Celsius

Mix to a stiff dough and allow it to rise for at least an hour. Divide the dough into 1/3 and 2/3 portions and re-knead, forming into round loaves to rise for about half an hour.

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Cut a cross on the top centre of the large part of the loaf. Apply a little milk or water inside the cut. Place the small part of the loaf on top and use two fingers to push a hole through into the lower part of the loaf. Bake in a medium oven for 30 minutes.

B  
r  
e  
a  
dR  
e  
c  
i  
p  
e

The loaf can be sliced into top and bottom pieces or sliced vertically into bigger slices. Sometimes making horizontal cuts were used to produce rounded slices. Then top of the loaf was often buttered before a round slice was cut.