

A close-up photograph of a person's hands holding a large, round, golden-brown loaf of bread. The bread has a cracked top and a slightly flour-dusted surface. The background is softly blurred, showing a warm, indoor setting with a person wearing a white shirt. The overall mood is warm and inviting.

Homemade Bread Making Guide

A Gift from **AONGAN**

AONGAN



Our Philosophy

At AONGAN, we believe in the power of nature and the joy of creating. Our journey began with a simple mission: to bring families back to the table with wholesome, homemade food, while treading lightly on our planet.



We are dedicated to crafting premium, natural products that simplify your daily life. Our beeswax bread bag is more than just a storage solution; it's a statement of your commitment to a sustainable lifestyle. It's designed to keep your bread fresh, flavorful, and free from harmful chemicals, just as nature intended.

Join us in embracing a life that is pure, simple, and wonderfully homemade.

Nature's Perfect Storage

Discover the ancient secret to preserving bread naturally. Our AONGAN Beeswax Bread Bag is a harmonious blend of organic cotton, locally-sourced beeswax, jojoba oil, and tree resin.

Why it works:



Antimicrobial

The natural beeswax creates a protective barrier that inhibits mold growth.



Moisture Balance

Allows bread to breathe, maintaining a perfect crusty exterior and soft interior.



Sustainable

Replace hundreds of plastic bags and reduce your environmental footprint.

"It's simple, effective, and a beautiful addition to your kitchen."



Simple Steps for Longevity

How to Use



Wrap

Place your bread inside the bag. For a loaf, fold the top over itself 2-3 times. For a baguette, roll the bag from one end.



Seal

The warmth of your hands activates the beeswax, creating a natural seal to keep bread fresh.

How to Care



Clean

Wipe with a damp cloth or hand wash in cool water using mild soap if necessary.



Dry

Air dry completely at room temperature. Gently reshape the bag while it is still damp.



Avoid

Keep away from heat, direct sunlight, and sharp objects.

No-Knead Basic Bread

Simple, rustic, and incredibly flavorful. Perfect for beginners.



Ingredients

- 3 cups (380g) all-purpose flour | • 1½ tsp (9g) salt
- ½ tsp (2g) active dry yeast | • 1½ cups (360ml) warm water

01. Mix & Rest

Combine flour, salt, yeast, and warm water into a sticky dough. Cover (try an AONGAN Beeswax Bag!) and rest at room temp for 12-18 hours.

02. Shape

Gently fold the dough a few times to build surface tension, then shape it into a loose ball.

03. Rise

Place seam-side down in a floured bowl, cover again, and let rise until doubled, about 1-2 hours.

04. Bake & Cool

Bake in a preheated Dutch oven at 450°F (230°C): 30 mins covered, 15 mins uncovered. Cool on a rack, then store!

Simple Sourdough Bread

Capture the unique tangy flavor with our simplified method.



Ingredients (for the final dough):

- 1 cup (125g) active sourdough starter | • 2 ½ cups (315g) bread flour
- 1 tsp (6g) salt | • ¾ cup (180ml) water

Instructions

- 01. Feed Starter:** Feed starter 12 hours before mixing.
- 02. Mix:** Combine ingredients to form a shaggy dough, rest 30 min.
- 03. Stretch & Fold:** 4 sets over 2 hours.

- 04. Bulk Fermentation:** Let rise until doubled (4-6 hours).
- 05. Shape & Proof:** Shape, place in a banneton, proof 1-2h.
- 06. Bake:** Bake at 480°F (250°C) in a Dutch oven.

Whole Wheat Honey Bread

Nutritious, slightly sweet, and wonderfully hearty.



INGREDIENTS

- 2 1/4 tsp (7g) active dry yeast
- 1/4 cup (60ml) warm water
- 1/4 cup (85g) honey
- 1/4 cup (60ml) vegetable oil
- 1 tsp (6g) salt
- 1 cup (240ml) warm milk
- 2 cups (250g) whole wheat flour
- 2 cups (250g) all-purpose flour

INSTRUCTION

01. Activate: Dissolve yeast in warm water with a pinch of sugar; let sit 5 min.

02. Mix: Combine yeast mix, honey, oil, salt, milk & flours to form dough.

03. Knead: Knead for 6-8 minutes until smooth.

04. Rise: Cover & let rise 1 hour until doubled.

05. Shape: Punch down dough, shape into a loaf, and place in a greased pan.

06. Second Rise: Cover & let rise for 30-45 min.

07. Bake: Bake at 350°F (175°C) for 30-35 minutes.

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