1. Combine the water, yeast, sugar, and milk powder in the mixer’s bowl. Stir to dissolve these ingredients.

2. Add the flour, butter, vital wheat gluten, and ascorbic acid. Mix on low speed to obtain a shaggy mass, 1-2 min.

3. Add the salt, and mix on medium speed to full gluten development, about 6-10 min.

4. Transfer the dough to a lightly oiled plastic tub with a lid or a bowl covered with plastic wrap.

5. Bulk ferment for 1 h. Perform a four-edge fold after 30 min. Keep the dough covered throughout. Let the dough bulk ferment for 30 min, covered, after the fold.

6. Shape into an oblong bâtard (see page 3154) and tuck the edges in to fit into the pan.

7. Remove the mixing paddle from the bread machine mixing bowl, and lightly spray the bowl with oil.

8. Proof the dough following the times and temperatures in the General Directions table (see page 299).