

Bread Recipe

You will need:

Weighing scales

Measuring jug

Mixing bowl

Sieve

Mixing spoon

Teaspoon

Baking tray

Wire rack

Oven gloves

Ingredients

500g strong flour

20g butter

7g yeast

1 tsp salt

300ml warm water

1. Heat the oven to 210°C.
2. Measure out the flour and sieve into a large mixing bowl.
3. Add the salt, yeast and butter.
4. Mix the ingredients together.
5. Create a well in the centre of the ingredients and pour in the water (the water should be slightly warm, not hot as this would kill the yeast).
6. Mix the ingredients together with a spoon until slightly blended.
7. Knead the mixture with your hands to make a dough.
8. Put the dough on a clean work surface and knead for 5-10 minutes.
9. Place dough back in the bowl and leave in a warm place for about 1 hour until the dough has doubled in size.
10. Grease the baking tray
11. Arrange the bread into rolls and place on the baking tray.
12. Place in the oven and bake for around 15 minutes or until the bread is golden. You will know they are ready when you tap the bottom and it sounds hollow.
13. Take out of the oven and place on a wire rack to cool.