

day we are learning... to apply the theory of bread making, so that... we can make a well risen loaf.

# Basic Bread Recipe

## Recipe

250g Strong white bread flour

$\frac{1}{2}$  level tsp salt

15g/1 tsp dried yeast

$\frac{1}{4}$  pint water

## Method

1. Light the top oven to the lowest heat.
2. Light the main oven to 200°C
3. Grease tin
4. Put the flour into the mixing bowl
5. Collect the yeast from the teacher
6. Add  $\frac{1}{4}$  pint water and mix with a knife
7. Knead for 10 mins
8. Shape the dough
9. Prove the dough (turn off top oven)
10. Bake the dough



## Equipment

Mixing bowl

Table knife

Victoria sandwich tin

Measuring jug

Flour dredger