



Bread recipe

Ingredients

250g strong flour
½ x 5ml spoon salt
7g pack fast dried yeast
150ml warm water

Equipment

Baking tray, sieve, mixing bowl, weighing scales, measuring spoons, measuring jug, oven gloves and cooling rack.



Method

1. Preheat the oven to 220°C or gas mark 7. Grease a baking tray.
2. Place the flour and salt into a mixing bowl.
3. Stir in the yeast.
4. Make a well in the middle of the flour mixture and add the warm water.
5. Mix to form a soft dough.
6. Sprinkle flour on to a clean work surface and place the dough on the surface.
7. Knead the dough for 10 minutes.
8. Divide the dough into 3 pieces and shape into rolls.
9. Place the rolls on the greased baking tray.
10. Cover the dough and leave to prove for 30 minutes in a warm place until they double in size.
10. Bake for 10 - 15 minutes until golden brown.