

Basic Bread Recipe



Ingredients:

500g strong flour
20g butter
1 sachet (7g) yeast
1 tsp salt
300ml warm water

You will need:

Weighing scales
Measuring jug
Mixing bowl
Sieve
Mixing spoon
Teaspoon
Baking tray
Wire rack
Oven gloves

1. Preheat 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).
6. Mix the ingredients together with a spoon until slightly blended.
7. Knead the mixture with your hands until a dough is created. This may be sticky at first but should become softer once all the flour is mixed in.
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 approximately 1 hour or until the dough has doubled in size.
10. Grease the baking tray so the bread won't stick.
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.
13. Take out of the oven and place on a wire rack to cool.

Can you explore how to change the shape of the basic bread mix?

See how many different ways you can change the shape of the bread and think about which shapes works best and why.



Can you explore how to add savoury ingredients the basic bread mix?

Think about which ingredients you could add and how much of each you will need. Can you add more than one ingredient at once?



Can you explore how to add sweet ingredients the basic bread mix?

Think about which ingredients you could add and how much of each you will need. Can you add more than one ingredient at once?



Can you explore how to sprinkle ingredients on top of your basic bread mix?

Create rolls and sprinkle different ingredients on top before baking to make the bread more interesting. Think about which work best and the amounts you will need to use.

