



How to Make Bread

Ingredients

- 1.5kg bag plain flour
- 2 sachets dried yeast
- 900ml warm water
- 1 tbsp salt

Method

1. Sieve flour, salt and yeast into a bowl.
2. Add the warm water.
3. Mix together to form a dough.
4. Knead the dough.
5. Leave the dough to rise in a covered bowl.
6. Line a baking tray with baking parchment, roll the dough into a ball and put it into the tin.
7. Bake in an oven at 220°C for 25 to 30 minutes until the loaf is golden brown. It should sound hollow when tapped from underneath.
8. Leave the bread to cool then slice it and enjoy!

