

Brilliant bread

Ingredients

250g strong flour
1/2 x 5ml spoon salt
7g pack fast action dried yeast
150ml warm water

Complexity: low-medium



Equipment

Weighing scales, measuring spoons, measuring jug, baking tray, greaseproof paper, sieve, mixing bowl, mixing spoon, flour dredger, oven gloves, cooling rack.

Method

1. Preheat the oven to 220°C or gas mark 7.
2. Line the baking tray with greaseproof paper.
3. Sift together the flour and salt into the mixing bowl.
4. Stir in the yeast.
5. Make a well in the middle of the flour mixture and add the warm water. Note: the water must not be hot. Mix to form a soft dough.
6. Sprinkle a little flour onto a clean work surface and place the dough on the surface.
7. Knead the dough for 10 minutes.
8. Divide the dough into 4 pieces and shape into rolls.
9. Place the rolls on the baking tray.
10. Cover the dough and leave to prove for 30 minutes in a warm place, until they double in size.
11. Bake for 10 - 15 minutes until golden brown. **Adults** to use the oven.

Top tips

- Why not try adding 25g apple, grated cheese, dried fruit or chopped onion to the flour mixture?
- Decorate your bread with grated cheese or diced onion before baking.