



P1/2 Bread and Butter Recipe

Bread Ingredients

- 3 cups strong bread flour
- Pinch salt
- 1 packet of quick action yeast
- 2 tablespoons of sunflower or vegetable oil
- 1 cup warm water
- 1 tablespoon of sugar

Method

1. Put dry ingredients in a bowl and mix
2. Add the oil and water
3. Mix until a dough is formed
4. Turn out the dough on a lightly floured surface
5. Knead for 5-10 minutes until smooth
6. Place on a baking tray and leave in a warm place for around 1 hour
7. Cook in a pre-heated oven at 200° for 20-30 minutes
8. Test to see if cooked through by tapping the bottom with your knuckle- hollow sound = cooked

Butter-

Fill a jar half-way with whipping cream

Pop the lid on and shake and shake and shake some more

When the sloshing sound stops pour out excess buttermilk and shake some more until butter is formed.

