



Simple Bread Recipe

Ingredients;

500g bread flour, 7g sachet of fast-action dried yeast, 1 tsp salt, 2 tbsp olive oil, 1 tbsp clear honey.

Method;

Tip the flour, yeast and salt into a large bowl and mix together with your hands. Stir 300ml hand-hot water with the oil and honey, then stir into the dry ingredients to make a soft dough.

Turn the dough out onto a lightly floured surface and knead for 5 mins.

Oil a 900g loaf tin and put the dough in the tin, pressing it in evenly. Put in a large plastic food bag and leave to rise for 1 hr

(ASK an adult to help) Heat oven to 200C/fan 180C/gas 6. Make several slashes across the top of the loaf with a sharp knife, then bake for 30-35 mins until the loaf is risen and golden. Tip it out onto a cooling rack and tap the base of the bread to check it is cooked. It should sound hollow. Leave to cool.



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