



## BREAD RECIPE FOR KIDS

500g strong white bread flour

1 teaspoon of salt

300ml warm water

1 sachet yeast

1 tablespoon olive oil

### To make your loaf:

1. Measure out all the ingredients into a large bowl and combine them together using 30 kneading movements.
2. Leave for 10 minutes then knead again using 30 movements.
3. Leave for another 10 minutes then knead again using 30 movements.
4. Leave the dough in a warm place for 30 minutes, cover the top of the bowl with cling film.
5. Then share out the dough and knead lightly and shape the dough into a round, oval, plait or other shape.
6. Place it on a greased baking tray.
6. Leave for another 30 minutes in a warm place\* and pre-heat the oven to 450F (Gas Mark 8).  
(\*on top of the pre-heating oven is perfect)
7. Bake the bread for 20-25 minutes.