How to make Bread

You will need:

- 670g Plain flour
- 25g Margarine
- 1 teaspoon Salt
- 1 packet Yeast
- 150ml boiling water
- 300ml cold water
• Wash your hands

• Put on an apron
Using the scales weigh out 670 g plain flour

Pour the flour into a large bowl
Add 1 teaspoon salt

weigh out 25g margarine
Make a well and ask an adult to pour in 150 ml boiling water

Add 300ml cold water
• mix well in the bowl

• when the mixture is a dough, remove and knead for 10 minutes
return dough to the bowl
Cover with a damp cloth and put in a warm place for 20 minutes

Knead again before placing in a loaf tin or making rolls. Let rise for 20 minutes