

How to make

Bread

You will need



670g



25g



1 teaspoon



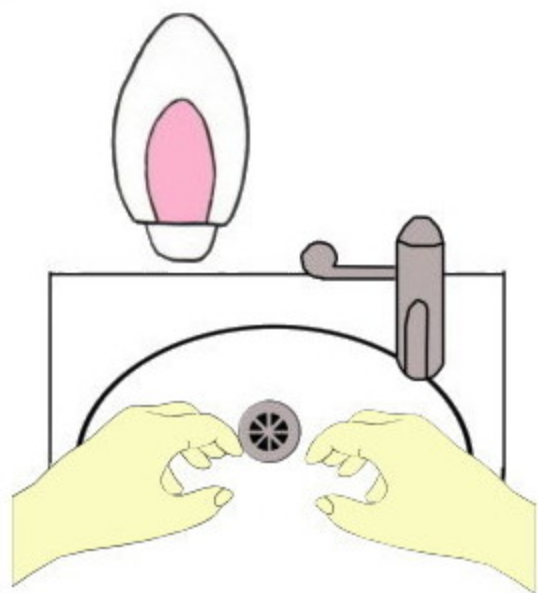
150ml
boiling water



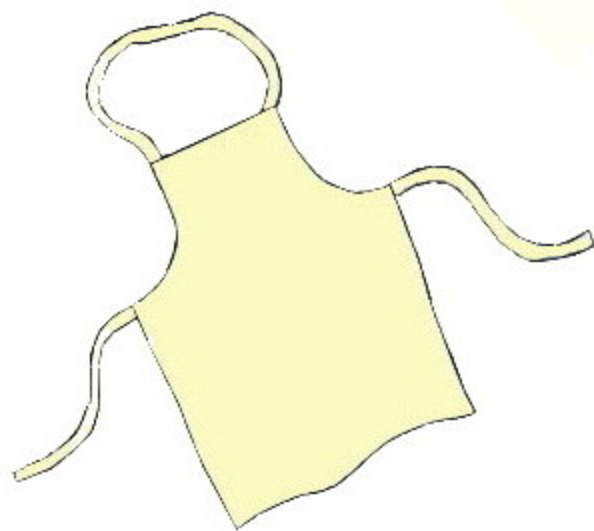
1 packet



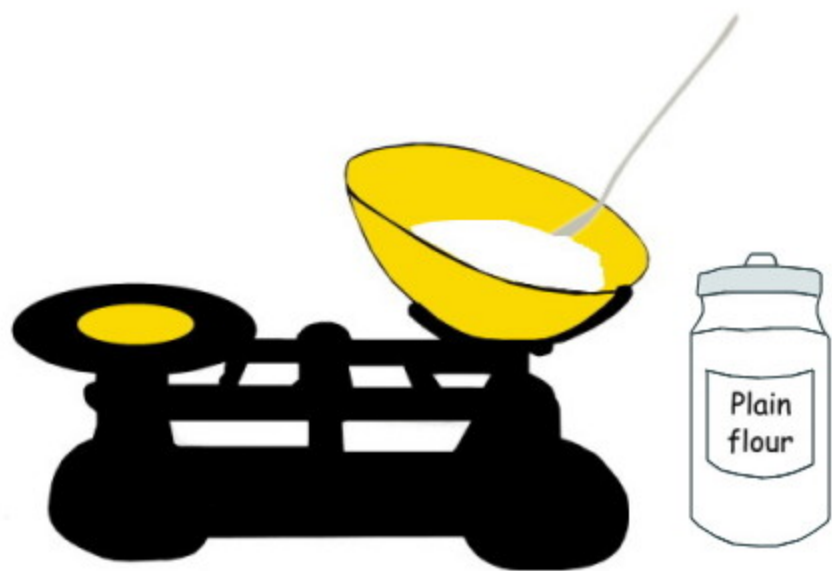
300ml
cold water



Wash your hands



Put on an apron



Using the scales weigh
out 670 g plain flour



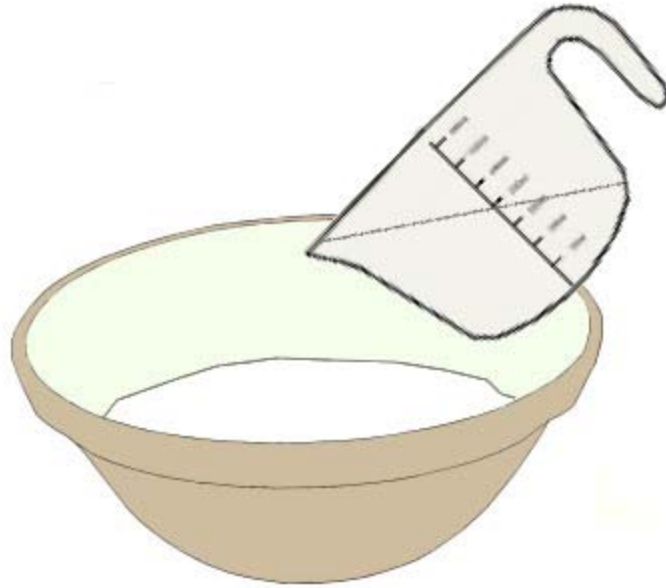
Pour the flour
into a large bowl



Add 1 teaspoon salt



weigh out 25g margarine



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• Make a well and ask an adult to pour in 150 ml boiling water

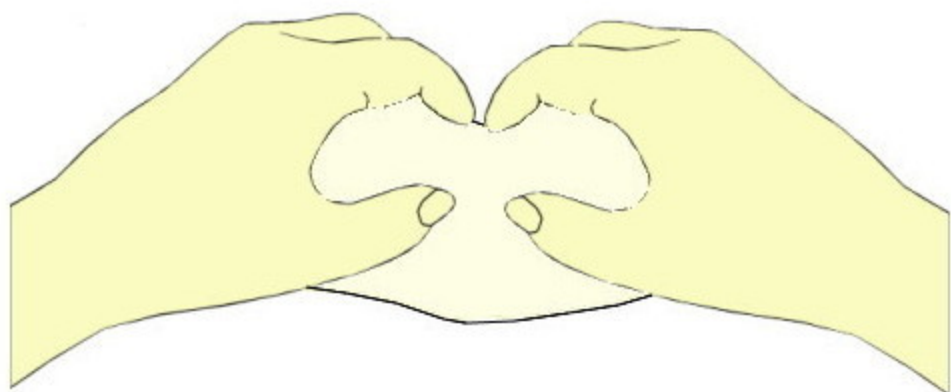


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• Add 300ml cold water



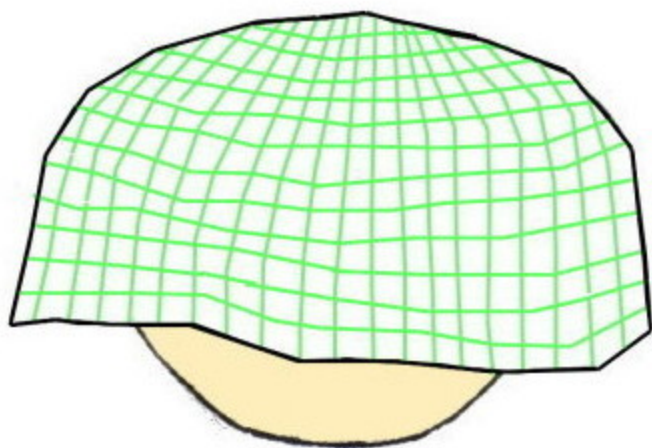
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mix well in the bowl



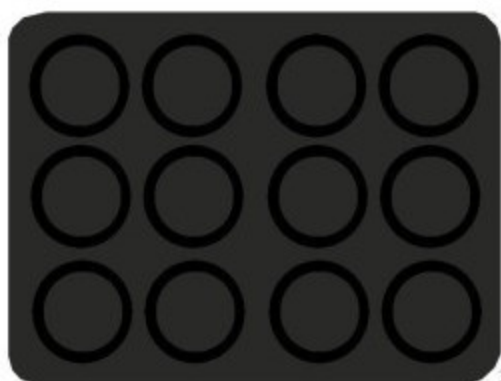
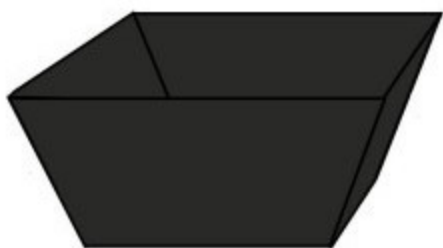
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when the mixture is a
dough, remove and knead
for 10 minutes



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return dough to the bowl
Cover with a damp cloth and
put in a warm place
for 20 minutes



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