

My Bread Recipe

Ingredients

500g strong flour
1 tsp salt
20g oil
7g yeast
300ml warm water
2tsp sugar

My additional ingredient is:

You will need:

Weighing scales
Measuring jug
Mixing bowl
Mixing spoon
Teaspoon
Baking tray
Oven



1. Preheat the oven to 210°C.
2. Measure 300ml of warm water into a jug.
3. Add the sugar and yeast and stir well. Leave to activate.
4. Measure 500g of flour into a bowl.
5. Stir in the salt and oil.
6. Make a well in the centre of the dry ingredients and pour in the warm yeast mixture.
7. Mix the ingredients together with a spoon until they are slightly blended.
8. Knead the mixture with your hands until a dough is created. This may be sticky at first but will become softer once all the flour is mixed in.
9. Put the dough on a clean work surface and knead for 5-10 minutes.
10. Put the dough back in a clean bowl and leave in in a warm place to rise.
11. Knock the air out of the dough and knead again.
12. Divide the dough into 6 equal portions and add your special ingredient.
13. Shape the dough into a baguette.
14. Bake for 15 minutes or until golden.
15. Take out of the oven and leave to cool.

I am creating some bread to appeal to someone who likes:
