

Cheese Loaf

200g of Self raising Flour.

Pinch of salt (the school will provide this item)

Pinch of mustard powder (the school will provide this item)

50g of margarine

75g of grated cheese

1 Egg

150ml of milk

1. Pre heat the oven to Gas mark 6, 200 degrees Celsius.
2. Sieve the flour, salt, and mustard powder together. Rub the margarine into this mixture.
3. Add the grated cheese to the flour.
4. Use a measuring jug to beat the egg and milk together. Keep aside a little of this mixture to glaze the loaf at the end.
5. Add the egg and milk mixture gradually to the flour, salt and mustard powder, to form a dough.
6. Shape the dough into a loaf shape put it in the greased tin.
7. Bake the loaf for about 30 minutes until it is well risen and golden in colour.
8. Place to cool on a wire tray.
9. Clean work surfaces and wash up equipment.