

# Yummy Bread

## ***Equipment to get out:***

Large mixing bowl

Palette Knife

Fork

Measuring jug

Measuring spoons

Rolling Pin

Grater

Green chopping board

Sharp knife

1 lined baking tray – to share

## ***Method:***

1. Put flour into the bowl. Add 2 tsp yeast, then add 1 tsp salt
2. Mix the ingredients together
3. Measure **80ml warm water** and add to the dry ingredients.
4. Stir with the palette knife and then use your hands to bring together into a dough.
5. Knead for 10 mins
6. Prepare fillings
7. Roll out the dough, spread fillings over and roll up, sealing the edges
8. Use the fork to press down the length. Glaze with oil and salt
9. Bake for 20 mins, until risen, firm and golden brown.

## **Bread dough:**

150g strong flour

1 ½ tsp yeast

¼ tsp salt

**80ml warm water**

1 tbsp. oil

**Fillings: Ham, cheese,  
Spring onion, Tomato  
Puree, Herbs**

