

Easy Peasy Bread

Ingredients:

- 250g Strong White or Wholemeal Flour
- 1 level teaspoon Salt
- $\frac{1}{2}$ sachet of quick acting yeast
- 150ml warm water
- 1 Tablespoon oil

Equipment:

- Bread Tin
- Measuring jug
- Mixing Bowl
- Flour Dredger
- Wire cooling rack

Method:

1. Grease the bread tin
2. Put flour in a bowl, stir in the yeast and stir in the salt
3. Pour the warm water and oil in to the flour and mix together
4. Knead firmly for ten minutes
5. Place in the bread tin
6. Put in a warm place to rise
7. Bake for 15 - 20 minutes
8. To see if it is cooked tap the underneath and they and they should sound hollow
9. Leave to cool on a wire rack

