



BREAD DOUGH

INGREDIENTS

7g (1 sachet) of easy blend yeast
750grams plain white flour
450ml warm water
1teaspoon salt
2 teaspoons of sunflower oil

METHOD

1. Preheat the oven at 220 degrees celcius.
2. Put all the ingredients into a bowl and mix them together well.
3. Sprinkle some spare plain flour on the table and take the mixture out of the bowl and place it on the table.
4. Knead the mixture by pressing your fist hard into the dough and folding it over and pressing your fist hard into the dough again. Keep repeating this action for approximately 10 minutes or until the dough is stretchy and not sticky.
5. Pull of chunks of the dough to make smaller pieces.
6. Make the dough into a shape and decorate. You can make the dough into faces or animals or shapes.
7. Once you have made the dough into the desired shape place the dough onto a greased oven tray. Ensure you leave space between the pieces as the dough will rise and expand.
8. Cover the tray with cling wrap and leave them in a warm place for approximately 30 minutes. During this time the dough will rise. Once the dough is roughly double its size then brush the dough with a beaten egg and decorate with seeds etcetera.
9. Bake your dough for approximately 10 – 15 minutes. The small shapes will cook quicker so remove them from the oven sooner.

HOT TIPS

1. To decorate your dough you can use poppy seeds, pumpkin seeds, currants, sultanas, cranberry's, sunflower seeds, etcetera.