

Easy bread recipe to try at home



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Baking bread is not just good to taste, but it is a great activity for teaching young children all kinds of skills. It is also a wonderful way to make memories.



What will you need:

- ✓ 500g Strong white flour
- ✓ 7g Easy Bake yeast
- ✓ 1.5 tsp caster sugar
- ✓ 1.5 tsp salt
- ✓ 1tbsp soft butter
- ✓ 300ml warm water
- ✓ Measuring spoon
- ✓ Mixing bowl
- ✓ Scales
- ✓ Cutlery knife

Baking bread gives children a sensory experience, introduces maths, encourages language skills and of course science!



1. Mix Weigh out the ingredients using the scales. Mix the dry ingredients and butter together until they become bread crumbs

2. Knead Add the warm water and mix with a knife to form the dough. Now for the best part – KNEADING. Lightly dust a board and knead the dough for about 10 minutes. Your child can flatten and fold the dough using the palms of their hands. The dough will turn from a sticky mess to a smooth, elastic dough.



3. Rise Lightly grease a mixing bowl with some oil. Pop the dough back in the bowl and cover with a clean tea towel. Leave in a warm place for 1 hour until it has doubled in size.

4. Shape & Prove Knock back the dough by kneading it 5 times to get the air out. Mould into the shape you want it be. Pop it back in the bowl to prove for another hour.



5. Bake Pop the loaf into the middle of the oven at 180C fan oven. Bake for 30-35 mins until golden brown and when you tap the base it sounds hollow.