

Easy bread recipe for kids



To make one large loaf of bread you will need:

- 4 cups / 500g strong white bread flour
- 1 1/2 cups / 300ml warm water
- 1 sachet (7g or 1 1/2 teaspoons) fast action dried yeast
- 1 tablespoon olive oil

To make your loaf:

1. Measure out all the ingredients into a large bowl and combine them together using 30 kneading movements.
2. Leave for 10 minutes then knead again using 30 movements. My kids like to use the kitchen timer to sound the alarm when the next round of kneading is required.
3. Leave for another 10 minutes then knead again using 30 movements.
4. Leave the dough in a warm place for 30 minutes, with a clean cloth covering the top of the bowl.
5. Then knead lightly and shape the dough into a round. Place it on a greased baking tray.
6. Leave for another 30 minutes in a warm place* and pre-heat the oven to 450F (Gas Mark 8). (*on top of the pre-heating oven is perfect)
7. Bake the bread for 20-25 minutes.