

# Bread:

## Ingredients:

- 250g Strong bread flour
- 1 Level tsp salt
- 1 Tsp sugar
- 5g Yeast
- 125ml Warm water



## Method:

1. Mix the dry ingredients in a large bowl.
2. Add the water and mix to form a soft, not sticky, dough.
3. Remove from the bowl and knead for 5 minutes.
4. Place the dough in a loaf tin and leave to rise for 20-30 mins.
5. Once risen, place in the oven for 20 minutes at 220°C until cooked all the way through.
6. You can check this easily by pushing a knife or skewer into the centre. If it comes out clean then it's done.