



How to Make Bread



Ingredients

- 6 cups all-purpose flour
- 1 package ($\frac{1}{4}$ oz.) active dry yeast
- 2 $\frac{1}{4}$ cups warm water
- 3 tbsp sugar
- 1 tbsp salt

Method

1. Sieve flour, salt and yeast into a bowl.
2. Add the warm water.
3. Knead the dough.
4. Leave the dough to rise in a covered bowl.
5. Line a baking tray with wax paper, roll the dough into a ball and put it into a loaf pan.
6. Bake in an oven at 375°F for 30 to 35 minutes until the loaf is golden brown. It should sound hollow when tapped from underneath.
7. Leave the bread to cool then slice it and enjoy!

