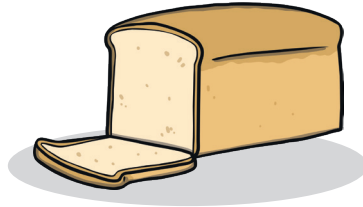


Harvest Bread Recipe

1 Ingredients

- 6 1.5kg bag of plain flour
- 11 2 sachets of dried yeast
- 15 900ml of warm water
- 21 1 dessert spoon of caster sugar
- 26 1 dessert spoon of salt



27 Method

- 37 1. Sieve the flour, salt and yeast into a bowl.
- 44 2. Add the warm water and sugar.
- 52 3. Mix together to form a sticky dough.
- 60 4. Knead the dough until it is smooth.
- 70 5. Leave the dough to rise in a covered bowl
- 74 in a warm place.
- 84 6. Put the dough in a tin and bake in
- 86 the oven.
- 95 7. Allow the bread to cool then slice it
- 97 and enjoy!



Disclaimer: This resource is provided for informational and educational purposes only. This resource may contain food items/ingredients that pose potential allergy and choking hazards, it may also involve the use of hot appliances or sharp utensils. Exercise caution and conduct a thorough risk assessment before use, considering allergies and health conditions. Ensure all supervising adults understand the potential risks. Learners should wash their hands before and after these activities. If used for weaning or perishable foods, follow recommended practices and consult a healthcare professional if unsure. Twinkl is not responsible for the health and safety of your group or environment. Please be aware that learners should be supervised at all times, particularly young or vulnerable learners. You are responsible for ensuring you are aware of the allergies and health conditions of anyone making or consuming these products, the correct weaning guidance and safe food storage procedures.

Questions



1. Where should you leave the dough to rise?



2. Find and copy **two** verbs from the **Method** section of the recipe.

• _____

• _____



3. Number the recipe instructions from 1-3 to show the order in which they appear in the text.

☐

Mix everything together.

☐

Sieve the flour, salt and yeast.

☐

Leave the dough to rise.

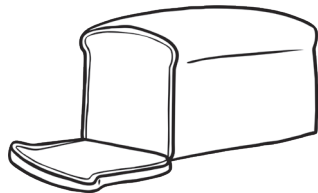


4. Why do you think the author tells you to **Allow the bread to cool**?

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Answers



- 1. Where should you leave the dough to rise?
You should leave the dough to rise in a covered bowl in a warm place.



- 2. Find and copy **two** verbs from the **Method** section of the recipe.
Accept any of the following words: sieve, add, mix, knead, leave, put, bake, allow, slice, enjoy.



- 3. Number the recipe instructions from 1-3 to show the order in which they appear in the text.
 - 2** Mix everything together.
 - 1** Sieve the flour, salt and yeast.
 - 3** Leave the dough to rise.



- 4. Why do you think the author tells you to **Allow the bread to cool**?

Pupils' own responses, such as: I think the author tells you to 'allow the bread to cool' because it would be too hot to eat.