Bread making

What I need

Bread mix

Water

Raisins

You may choose not to include these

Sesame seeds

You may choose not to include these
What do I do?

Follow the instructions for making bread on the back of the bread mix packet.

Empty bread mix into a large mixing bowl.

Use a measuring jug to pour the correct amount of water into the bread mix.

The bread mix packet will tell you how much to add.

Mix the bread mix and water together. Do this until it looks like a ball of dough.
Place the dough on a floured surface

Leave for the amount of time shown in the instructions on the back of the bread mix packet

Knead the dough using a punching motion

Stretch the dough

Continue to knead and stretch the dough for as long as the instructions say. It should become smooth and stretchy

Leave the dough to rest for as long as the instructions say

Shape the dough into a large loaf tin (2lb)

Or shape into small balls and place on a greased baking tray to make rolls

Cover with a damp cloth or cling film

Leave in a warm place until the dough has got a lot bigger

Check the instructions on the bread mix packet for times
Place in a pre-heated oven

Check the instructions on the back of the bread mix packet for temperature and time

Turn out the loaf from the tin and leave to cool on a wire rack

Enjoy!