

Bread making



What I need



Bread mix



Water



Raisins

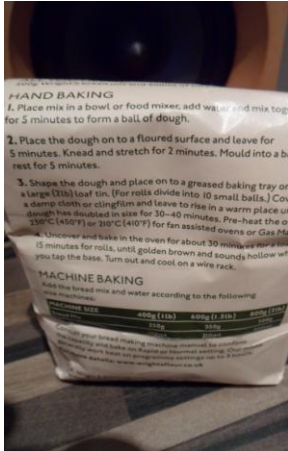
You may choose not to include these



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

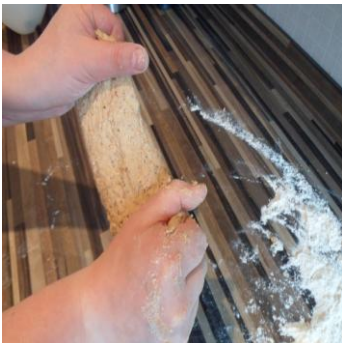


Place the dough on a floured surface

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!