

F2 have been reading
The Little Red Hen.
It inspired us to have
a go at making our
own bread.



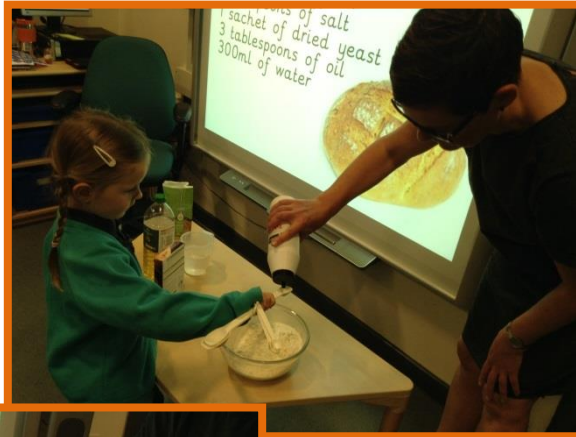
Let's get started...

Ingredients for making bread.

500g of white flour
2 teaspoons of salt
1 sachet of dried yeast
3 tablespoons of oil
300ml of water



First of all we mixed together the flour, salt and yeast in a bowl.



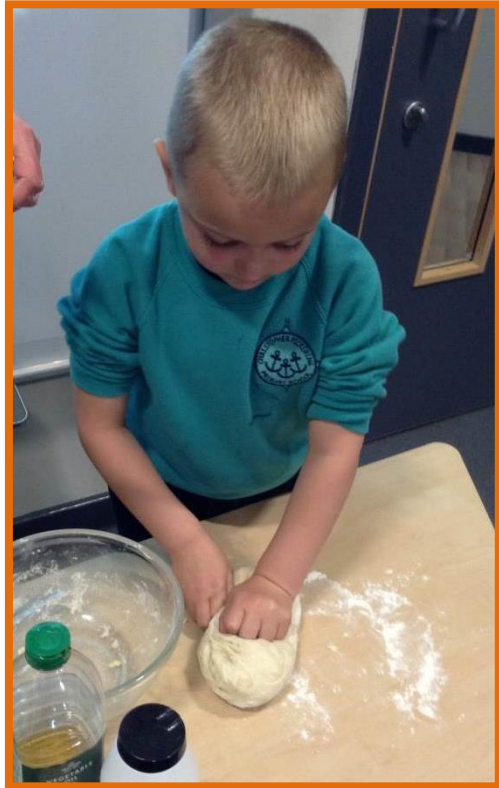
Next, we made a well in the middle of the flour and added the oil and water.



Then we mixed it.



After that we tipped out the bread and kneaded it for 10 minutes on a floured surface.

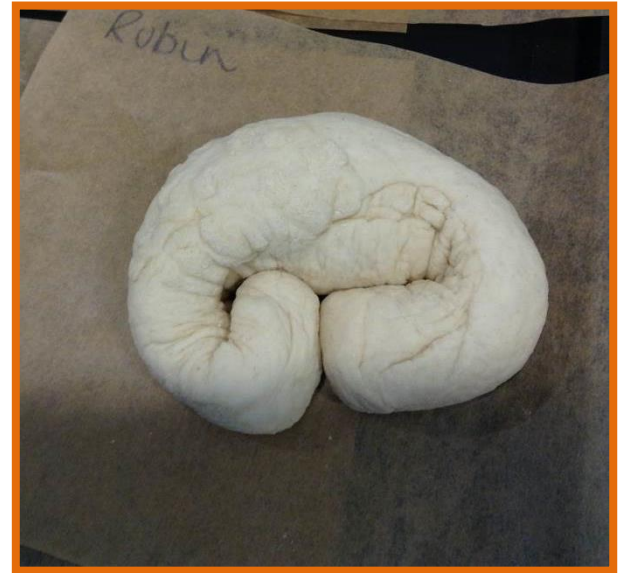


After the bread had risen,
everyone had their own
piece of dough to knead
and shape however they
wanted.





The dough
doubled in size.



Rubin made a
very fancy
bread cake.















Everyone had had a turn.
That meant it was time to
put the bread in the oven.





To start with the bread was very pale but began to turn a lovely golden colour.





Look at all of our
fabulous bread rolls!
They smell delicious.



What's the perfect accompaniment to fresh bread? Butter!



All you need to make butter is some fresh cream and lots of energy!

Pour the cream into a container and...



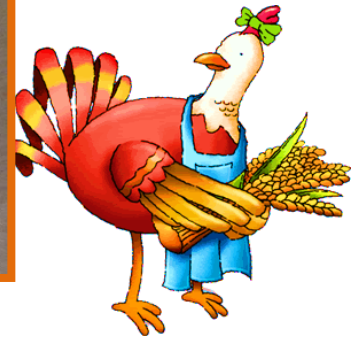
...get shaking!





After lots and lots of shaking, the cream started to change colour in the pots.

Eventually,
it split and
we had
made butter!
Wow!



Time to eat! Our
homemade bread and
butter was so delicious.
What a fabulous day!







