**Bread Recipe**

**Ingredients**

300g Strong Bread Flour

200ml warm water

1 sachet yeast

**Optional**

50g grated cheese

50g chopped sun dried tomatoes

50g chopped olives

1tbsp dried herbs

**cm**

**Equipment**

Mixing bowl

Measuring jug

Palette knife

Baking tray

Grease-proof paper

**Method**

1. Preheat oven to Gas 7 or 220°C.
2. Measure 200ml warm water in a measuring jug. Add the yeast and a pinch sugar. Stir.
3. Put 300g flour, 1 tsp salt and optional ingredients in a large mixing bowl.
4. Pour in the yeast mixture onto the flour.
5. Using a palette knife mix to a soft, warm dough.
6. Flour the work surface using a flour dredger, turn out the dough and knead for 5-10 minutes.
7. Cover the smooth dough with your mixing bowl and leave to prove.
8. While you wait, wash up dirty equipment
9. Shape bread rolls – knots, plaits, round rolls, spirals, pretzels etc
10. Place bread rolls onto a lined tin.
11. Cook in the oven for 10 minutes until golden brown in colour.