

## **Bread**

### **Ingredients**

250g Strong Plain Flour

0.5 tsp Salt

25g Margarine

1 Sachet Yeast

150ml Warm Water



### **Method**

1. Put the oven on at 220°C. Flour baking tray.
2. Place the flour, yeast and salt in a large bowl.
3. Rub in the margarine until it resembles breadcrumbs.
4. Gradually add the warm water until a soft dough is formed.
5. Knead the dough for 5minutes.
6. Cut the dough into 8 equal pieces, shape and place on a floured baking tray and leave to prove in a warm place.
7. Bake at 220°C for 10—15 minutes until golden brown and sound hollow when tapped underneath.