**Life Skills for this week 20/02/20**

Easy bread recipe

You will need:

. 500g plain flour

. 2 teaspoons of baking powder

. 1 teaspoon salt

. 310ml milk

1. Heat oven to 190 for fan oven, 210 for normal oven or gas mark 6
2. Heat a baking sheet in the oven
3. Mix the flour, baking powder and salt together then stir in the milk to form dough. Might be best to use your hands towards the end of mixing
4. On a work surface with a dusting of flour and knead until the dough looks the same all over.
5. Shape the dough into a disk shape no more than an inch and a half thick (about 3cm) and mark the top with a deep ***x.***
6. **Don’t make a round ball of dough as it wont cook in the middle**
7. Place on the baking tray and cook for about 35mins. Until pale brown.

You can tell if the bread is cooked as it will sound hollow on the bottom when you tap it.

Good luck and please take some step-by-step pictures.

**Extension: review how did it taste? Did you like it? What would you change?**

