

# How to make delicious homemade bread

Bake something  
nice for the family



# You will need :

500g Bread Flour

15g Salt

1 tbsp Honey

10g Yeast

340ml Warm Water

Take your time  
for best results



# Instructions

Place the flour in a mixing bowl, add the salt.

Add yeast to 240ml warm water.

Make a well in the centre of the flour and pour in the water and yeast. Add the honey.

Knead the dough for 5-10 minutes until it feels elastic.

Cover and leave at room temperature for approximately 1 hour, until it has risen to double the size.

Punch it down, knead for a couple of minutes, shape to a loaf, score the top.

(Optional -Sprinkle with semolina for a crunchy top)

Rest for 10 minutes, then bake in a pre heated oven 180 degrees for approximately 40 minutes.

Check the bottom sounds hollow to know it is cooked.



# Variation?

Why not try adding some extra ingredients for variation?

Perhaps some seeds, nuts, raisins or chopped olives?

Take a photograph and add it to your Be-Zing Gallery.