

## **Our Bread Recipe For 1lb / 0.5kg loaf**

1. In a measuring jug, mix:

3 flat teaspoons of yeast

1/2 pint (10 fluid ounces) or 300ml of warm water

Heaped teaspoon of honey or two normal teaspoons of sugar

2. In a bowl, mix:

1lb / 1/2kg of bread flour

1 teaspoons of salt

Drizzle of oil

3. Stir the honey, yeast and warm water well and leave to froth (about 10 minutes)

4. Sift the oil, flour and salt till there are no lumps

5. Combine yeast mixture and flour;

6. Knead well (20 minutes)

7. Leave in a warm place to rise till doubled in size

8. Knead again, gently for a couple of minutes

9. Shape (if making rolls, should make 12)

10 Leave to rise again till doubled in size

11. Bake at 200° C or Gas Mark 6 for 30 minutes (loaf) or 20 minutes (rolls).

12. Cooked bread sounds hollow when it is tapped on the bottom.

13. Cool on a rack. Freezes well and makes great toast. ENJOY!

### **Hot Cross Buns or Hot Cross Loaf**

As per the Bread recipe up to and including point 1 (using 130ml milk).

At point 2 add 85g of sugar and continue up to and including point 4.



At point 5, also include a beaten egg and continue up to and including point 6.

Add 1 teaspoon of cinnamon and 1.5 teaspoons of mixed spice.

Add 4oz (125g of dried fruit).

Continue from point 7.

At Point 9, put on the crosses and continue to the end.

When they come out of the oven brush with syrup mix (see Patrick).

### **Easter People**

As per the Bread recipe up to and including point 8.

Once the dough has proved place on a lightly floured surface and divide into 6 equal pieces. (or make one egg man and 10 rolls, or a smaller loaf, or add cinnamon, mixed spice, fruit and sugar as per hot cross buns).



Using your fingers, or a rolling pin, roll the dough to a flatter rectangle shape (about 2.5cm/1in thick). Imagine the dough as a clock, makes short slits at 2, 4, 6, 8 and 10 o'clock. Stretch out the dough to form the legs and arms and shape the top into a circle to form a head. Put an egg on the chest and pull the arms up and secure over the egg. Use the currants to make eyes and a smile. Glaze with beaten egg.

Place each 'person' on the prepared baking tray (they will expand as they cook so it's best to place 2 on each tray). Bake for 25 minutes, or until golden-brown.

Serve warm. Remove the egg and break the shell to release the hard-boiled egg. Serve with a little butter.