

WAGOLL

What a **Gold** one looks like

Garlic bread

Go Task:

Collect a mixing bowl and mixing spoon.

Add 250g plain flour.

Skills:

Kneading/Baking

This recipe makes

1 portion

Golden Question:

- What makes bread rise?
- Independently make garlic bread

1. Measure the flour, yeast and salt into a large bowl.
2. Mix 150ml hand-hot water with the oil in a jug, then pour into the dry mix, stirring all the time to make a soft dough.
3. Turn the dough out onto a lightly floured surface, then knead for 5 mins until the dough no longer feels sticky, sprinkling with a little more flour as you need it.
4. Now Plait the dough using 3 strands of rolled out dough.
5. Cut the ends off the garlic, peel and crush the garlic clove.
6. Mix the garlic with the butter, then dot over the dough.
7. Sprinkle over the herbs.
8. Heat oven to 200C/fan 180C/gas 6. Remove the cling film, then bake the bread for 20 mins until golden and risen. Leave to cool.

Equipment

- Mixing bowl
- Mixing spoon
- Measuring jug
- Knife
- Baking tray

Ingredients

- 250g strong white bread flour
- $\frac{1}{2}$ tsp fast-action yeast
- $\frac{1}{2}$ tsp salt
- 2 garlic cloves, crushed
- 20g soft butter
- Sprinkle herbs

