

## Bread Making recipe

In a bowl stir together:

1T Yeast

2T Sugar

1C Warm water

Leave to sit for 10 minutes

Mix in:

1t Salt

1T Oil

3C Flour

Mix in and then knead for 10 minutes on a floured surface.

Place in an oiled bowl, cover with a damp cloth and leave in a warm place for 1 hour.

Shape into rolls or loaves and place on baking paper.

Bake at 190 degrees Celsius for 25 minutes.

