

## Basic Bread Making

Hello Bread Makers!

Thank you for joining me as we have fun kneading our way through a variety of bread products.

**For the first week only I will be providing all dry ingredients plus oil for our first recipe.**

I would like to suggest that each person set up their own **Bread Making Bag/Box** to bring each week.



### **You will need:**

- Electronic (digital) scales (battery operated) that can be zeroed, weigh in 1g increments up to 5kg and that the digital display is easy to read when your bowl is on top.
- Recipe for the current session (will be provided)
- Dry ingredients all ready premixed at home (including yeast) and ready to go (bring in sealed container)
- Small amount of extra baker's flour in sealed container
- Olive oil or oil of your choice
- Apron
- Tea towel
- Glad wrap or piece of plastic to cover bowl. I use the inside plastic of a cereal box as I can use it over and over and over again!
- Mixing bowl (approximately 24cm diameter and 10cm deep)
- Baking tray (approximately 34cm x 22cm) and other sizes may be required
- Bread or loaf tin
- Baking paper (parchment .... not waxed!)

Remember that you will be carrying your bread bag and the tray/tin with your creation as you leave. It may be easier to have a bag you can carry over your shoulder so that your hands are free or, alternatively, a lidded box with a raised edge that you can place your masterpiece on to carry to the car.