



Bread



4 servings



35 minutes

INGREDIENTS

500g Plain flour

2 tsp Baking powder

1 tsp Salt

310ml Milk

DIRECTIONS

1. Heat your oven to 190 fan or 220 regular
2. Place flour in a bowl.
3. Place baking powder in the bowl.
4. Place salt in the bowl.
5. Add the milk & mix together to form a dough
6. Sprinkle work surface lightly with flour and turn out dough.
7. Roll dough to 1cm depth
8. Cut a X into the dough (deep but not right through)
9. Bake in oven for 35 minutes

NOTES

You can add garlic salt to the dough if you like garlic bread. You can also make garlic butter for your hot bread.