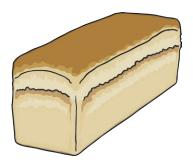
Harvest Bread Recipe

Ingredients

- 1.5kg bag of plain flour
- 2 sachets of dried yeast
- 900ml of warm water
 - 1 dessert spoon of caster sugar
- 21 1 dessert spoon of salt
- 26



Method

- 1. Sieve the flour, salt and yeast into a bowl.
- 2. Add the warm water and sugar.
- 3. Mix together to form a sticky dough.
- 4. Knead the dough until it is smooth.
- 5. Leave the dough to rise in a covered bowl
- in a warm place.
- 6. Put the dough in a tin and bake in the
- oven.
- 7. Allow the bread to cool then slice it and enjoy!

Quick Questions



1. Where should you leave the dough to rise?



2. What imperative (bossy) verbs can you find in the recipe?



3. Can you order the steps of the recipe 1-4?



Mix everything together.

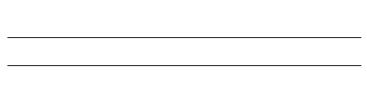
Bake in the oven.

Sieve the flour, salt and yeast.

Leave the dough to rise.



4. Why do you think the author tells you to, 'Allow the bread to cool'?

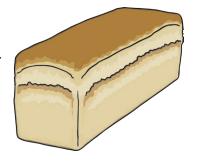




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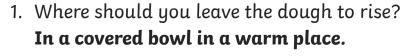
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Quick Questions







What imperative (bossy) verbs can you find in the recipe?

Accept any of the following: sieve, add, mix, knead, leave, put, bake, allow, slice, enjoy.

3. Can you order the steps of the recipe 1-4?



- Mix everything together.
- Bake in the oven.
- Sieve the flour, salt and yeast.
- 3 Leave the dough to rise.



4. Why do you think the author tells you to, 'Allow the bread to cool'?

Accept any inferential answer such as: Because it would be too hot to eat when it first comes out of the oven.



