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1

When making bread, you will first need to gather the ingredients. They will often include flour, eggs, milk, butter, yeast, and salt. Lay them out on your work surface.

2

You will need a pan to put the bread in. Get it ready by preparing it according to the directions. The shape of the pan determines the shape of the bread.

3

You will also need a mixing bowl and something to stir with, like a spoon or a whisk. Put the ingredients in your bowl just like the recipe says.

4

Now stir your ingredients to mix them together. Try to keep everything in the bowl! Keep mixing until they are completely mixed together.

5

Now you will take the dough out of the bowl and place it on a flat surface. Knead the dough by pushing and pulling it with your hands.

6

After kneading the dough, let it rise according to the directions. After it has risen, roll the dough to smooth it, then place it in your pan.

7

With the help of a grown-up, place the pan into a pre-heated oven. Close the door and leave your bread alone while it's baking!

8

When the bread is done baking, remove it from the oven and let it cool. Then you can eat a slice! You can make many different kinds of bread this way.

Super Simple Yeast Bread - By Hand

Preheat oven to 350° oven for 20 minutes.

1 c. milk
1/4 c. sugar
4 T. margarine
1 tsp. salt
1 pkg. yeast
1/4 c. warm water
1 egg
4 c. all-purpose flour

First, heat milk gently in a saucepan over low heat. To hot milk add sugar, margarine and salt and let cool.

In a small bowl mix the 1/4c. warm water and yeast. Set aside until bubbly (about 5 min.)

To milk mixture add one c. flour and mix well. Then add one slightly beaten egg and yeast mixture. Use a wire whisk to mix everything together.

Add approximately 3 more c. flour until the dough can be handled easily. Knead and place in greased bowl for first rise. Then punch down or knead again. Place in two greased bread pans, cover with a damp cloth and let rise again. Bake at 350 for 20 minutes. Delicious!

Instructions for using this material: print on cardstock and laminate. Cut cards out.

Show the child the cards, and either read the captions to them or have them read to you. Have them put the cards in order. Be prepared - if you show a child these cards, they're going to want to bake bread!

These cards can also be used as a story starter about baking bread or having fun in the kitchen.

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