# Bread Dough

**Ingredients:**

For the dough
- 1kg Unbleached Flour
- 1Tbs. Salt
- 2 tsp. Dried Yeast
- 600mills tepid Water

**Equipment:**
- Scales
- Measuring cups and spoons
- Chopping board & nonslip mat
- Knives
- Large Bowl

**Method:**

1. Collect all ingredients and equipment
2. Weigh and measure ingredients
3. Put the yeast into a bowl. Mix the tepid water in then set aside in a warm spot to activate the yeast
4. Mix the flour and salt in a large bowl
5. Add the yeast water mix and mix quickly to form a dough
6. Turn onto a floured bench
7. Knead until smooth and elastic
8. Put the dough back into the bowl and cover with a damp towel
9. Leave in a warm place to prove
10. When double in size knock back
11. Divide into ¼
12. Roll into a sausage shape and place onto a greased tray
13. Cover and leave to prove
14. Bake in 200c preheated oven 30mins until golden
15. Remove from the oven and cool on a rack