

Halloween Spooky Bread

Equipment

- 1 Teaspoon
- 1 Tablespoon
- 1 Mixing Bowl
- 1 Baking Tray
- 1 Measuring Jug
- 1 Chopping board
- 1 Sharp knife

Ingredients

- 2 Heaped dessert spoonfuls of Strong White Flour
- 2 Heaped dessert spoonfuls of Strong Whole-meal Flour
- 1 Level teaspoon dried fast acting yeast
- ½ Level teaspoon caster sugar
- Enough lukewarm water to make a soft, pliable dough
- Tasty Bread Rolls: Add some fresh chopped herbs e.g. chives, parsley, coriander, sage, or crushed garlic, chopped olives, sun dried tomatoes, grated cheese, sweetcorn.

Preparation Time: 15 min

Cooking Time approx: 10-12 min

Pre heat oven -220 C Gas mark 7

Assemble all the ingredients and equipment you will need to make **Spider Bread**. Do you recognise all the ingredients and equipment? If not, ask an adult to explain them to you. Make sure you wash your hands and wear a clean apron.

Pre Heat the oven to 220 degrees C, Gas Mark 7.

METHOD

1. In a mixing bowl, measure out 2 heaped dessert spoonfuls of strong white flour and 2 heaped dessert spoonfuls of whole-meal flour and mix well
 2. Measure 1 rounded teaspoon of dried fast acting yeast and ½ level teaspoon caster sugar; add to the flours and mix well, again. Add your favorite extra's, chopped herbs, garlic, olives or grated cheese and mix together.
 3. Make a well in the centre of the bowl and slowly pour approx 100ml of lukewarm water.
 4. Mix really well with a dessert spoon, until everything comes together into a fairly soft dough that leaves the side of the bowl clean. You may need to add more water or more flour to achieve this.
 5. Turn the dough out onto a lightly floured surface and knead well for 5 minutes (or until the dough is smooth and no longer sticky) only add a small amount of flour to prevent it sticking to the work surface and your hands. - Knead again
 6. Shape into a spooky shape- e.g. a spider or ghost and place on a lightly floured baking tray. Top with olives, herbs, cheese, tomatoes etc. and then brush with oil and sprinkle with poppy seeds (optional)
 7. Bake in the middle of the preheated oven. Cooking times will vary according to the size of the dough balls, rolls – They will take approximately 10-12 minutes.
- **Never serve piping hot food straight from the oven or grill. Always allow it to cool slightly first.**