

## *Bread making*

Need ; 6 flourscoops flour  
6 dinner spoon milkpowder (leveled )  
6 dinnerspoon dried yeast ( levelled)  
2,5 spoon salt  
1,5 spoon sugar  
+-( plus/minus) 1,5 ltr lukewarm water ( as warm as your hand abouth 27 degrees Celsius )

1 big spoon of breadcreme or margarine 250 gram about can also use porklard as a cream in Germany there is a nice product in powder form as a bread improver named UNIFERM WEIZENCOLD



Combine the dry goods, and add the water carefully add some more when dough is to dry  
Knead until dough is elastic , see picture



Then let it rise 20 minutes , then separate the dough in pieces of 900 gram  
And form nice balls as seen on last picture , best is to use wooden table a steel table is mostly to cold.



Then form the breads as follows ; flatten the ball and star to roll in from the top (#1) also fold the sites to the insite , then it becomes as #2 , place then in a creased bread tin and let it rise again until twice the size , see # 4

#1



#2



#3



#4



Place in preheated oven off 180 for at least 35 min. until done and nice golden brown, way to test is ; tab on the bottom of a bread, and when there is a real hollw sound then it wil be done .



