

A Pet in the Bread



A recipe



Ingredients

- · 2 cups milk
- · 1/4 cup butter
- · 1/4 cup sugar
- · 6 cups flour
- · 2 packages dry yeast
- · 11/2 teaspoons salt
- · 3 eggs
- · 2-3 tablespoons of butter for brushing onto loaves.

What goes into bread? Read the story and the recipe and circle the ingredients.

Ingredients



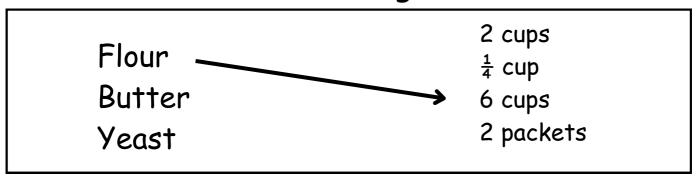


A Pet in the Bread



How much of each thing will make the best bread?

Matching



How do you make bread?

INSTRUCTIONS

- 1. Heat milk, sugar, and butter.
- 2. Stir in flour, yeast, and salt.
- 3. Pour the wet into the dry ingredients.
- 4. Add eggs and mix well.
- 5. Add 3 more cups of flour and mix until soft dough forms.
- 6. Turn dough out on a lightly floured surface.
- 7. knead for 3 minutes. Place dough in an oiled bowl and cover with a damp cloth.
- 8. Let rise in a warm location for 1 hour.
- 9. Punch dough down and divide into 2 portions.
- 10. Shape each portion into a loaf shape and place loaves in greased bread pans (9"x5").
- 11. Preheat the oven to 350 degrees.
- 12. Cover pans with a damp cloth and let rise for 35 minutes.
- 13. Bake loaves for 30 minutes.
- 14. Brush with butter.
- 15. Let loaves sit in pans for 5 minutes before transferring to wire cooling racks.



A Pet in the Bread



Action words - verbs - matching Match the words to the pictures

Heat stir brush bake punch pour let rise cover