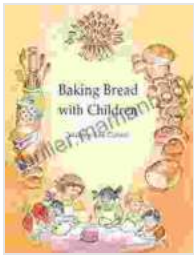


Baking Bread With Children: A Fun and Educational Family Activity

Baking bread with children is a fun and educational family activity that can teach them about science, math, and cooking. It's also a great way to spend quality time together as a family.



Baking Bread with Children (Crafts and family Activities) by Warren Lee Cohen

★★★★☆ 4.8 out of 5

Language : English
File size : 18098 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting: Enabled
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Print length : 224 pages



Ingredients

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon active dry yeast
- 1 cup warm water (105-115 degrees Fahrenheit)
- 1 tablespoon olive oil

Instructions

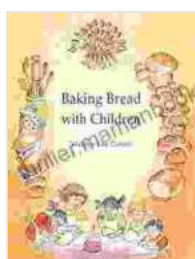
1. In a large bowl, whisk together the flour, salt, and yeast.
2. Add the warm water and olive oil to the dry ingredients and stir until a dough forms.
3. Turn the dough out onto a lightly floured surface and knead for 5-7 minutes, or until the dough is smooth and elastic.
4. Place the dough in a greased bowl, cover with plastic wrap, and let rise in a warm place for 1 hour, or until the dough has doubled in size.
5. Punch down the dough and divide it into two equal pieces.
6. Shape the dough into two loaves and place them on a baking sheet lined with parchment paper.
7. Cover the loaves with plastic wrap and let rise in a warm place for 30 minutes, or until the loaves have doubled in size.
8. Preheat the oven to 375 degrees Fahrenheit.
9. Bake the loaves for 25-30 minutes, or until they are golden brown and sound hollow when tapped.
10. Let the loaves cool on a wire rack before slicing and serving.

Tips for Baking Bread With Children

- Let the children help with every step of the process, from measuring the ingredients to kneading the dough.
- Talk to the children about the science behind baking bread, such as the role of yeast in causing the dough to rise.
- Make it a fun experience by letting the children decorate the loaves with their favorite toppings, such as seeds, nuts, or dried fruit.

- Serve the bread with your favorite soup or stew for a delicious and satisfying meal.

Baking bread with children is a fun and educational family activity that can teach them about science, math, and cooking. It's also a great way to spend quality time together as a family. So next time you're looking for a fun and educational activity to do with your children, give baking bread a try.



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