

Kitty's Focaccia Making Class

Lesson time: Around 1 hour

Each child first mixes their own **Kitty's Bread Kit** to take home. Then we bring out the "**here's one we made earlier**" focaccia dough, so everyone can shape, dimple, decorate and bake their own focaccia during the class.

Before the Class

Make the Focaccia Dough

This is the "**one we made earlier**" dough.

Allow **300g of dough per child**.

For 10 children

- 1.7kg strong white bread flour
- 1.2 litres water
- 35g salt
- 20g dried yeast
- 60ml olive oil

Mix everything together to make a soft, slightly sticky dough. Cover and leave to rise until puffy and full of life, around **1–2 hours**. Divide into **300g portions** and keep covered until you need them.

What You'll Need

For each child:

- **1 Kitty's Bread Kit**
- Mixing bowl
- Wooden spoon
- Water for the kit
- Container for their mixed dough
- 300g pre-made focaccia dough
- Small baking tray

For the table:

- Olive oil
- A few simple focaccia toppings
- Name labels

- Pens
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The Class

1. Hello & Welcome – 5 minutes

Welcome everyone and explain what we're making.

“Today we're going to make bread twice! First you'll mix your own Kitty's Bread Kit to take home. Then we'll use some dough we made earlier to make focaccia together.”

Have a quick chat about what goes into bread and what makes dough rise.

2. Mix Your Kitty's Bread Kit – 15 minutes

Give every child a **Kitty's Bread Kit**, bowl and spoon.

Empty

Tip the whole Kitty's Bread Kit into the bowl.

Add

Add 360ml water.

Mix

Mix with a wooden spoon until it starts to come together. Then get your hands in!

Squish, squeeze and bring the dough together until there are no dry bits left.

Don't worry if it's sticky or messy, that's part of making bread.

Take It Home

Put the dough into its container and write the child's name on it.

Explain:

“This is your dough. You're going to take it home and let it rise before you bake it.”

Put it safely to one side.

3. Here's One We Made Earlier! – 5 minutes

Now show everyone the focaccia dough prepared before the lesson.

“Our dough needs time to rise, so while yours is getting ready, here's one we made earlier.”

Show the children how soft and puffy the risen dough is.

Ask them what looks different.

Explain simply:

“The yeast has made lots of little bubbles inside our dough. That's why it's grown.”

Give each child **300g of the risen dough**.

4. Make Your Focaccia – 15 minutes

Shape

Put the dough into a lightly oiled tray. Gently push it out with your fingertips. It doesn't need to be perfect.

Oil

Drizzle a little olive oil over the top.

Dimple

Use your fingertips to make lots of lovely focaccia dimples. This is a great bit for everyone to get involved with.

Decorate

Choose a few toppings and decorate your focaccia.

You could use:

- Rosemary

- Cherry tomatoes
- Peppers
- Olives
- Herbs
- Cheese

Keep the toppings simple and don't overload the dough.

Make sure every tray has a name on it.

5. Bake – 15–20 minutes

An adult puts the focaccia into the oven. Bake at: **220°C / 200°C fan** for around **15–20 minutes**, until golden. While they're baking, tidy the tables and have a quick chat about what everyone has learnt.

6. Focaccia Time!

Take the focaccias out and leave them to cool slightly. Have a look at how much they've changed. They've gone from a soft piece of dough to a lovely golden focaccia. Each child leaves with: **Their freshly baked focaccia** and **Their Kitty's Bread Kit dough to bake at home**.

A Simple Lesson to Remember

Mix → Rise → Shape → Bake → Eat

The important thing isn't making perfect bread. It's giving children the chance to get their hands into some dough, understand how bread is made and enjoy making something for themselves.