

30 Minute Breadmaking Class

Time: 30 minutes

You'll need: One Kitty's Kit per person, mixing bowl, wooden spoon, 360ml water and a container to take the dough home.

The aim: Get everyone's hands into some dough and show just how simple breadmaking can be.

1. Hello & Bread Chat - 5 mins

Ask:

Who has made bread before?

What do you think goes into a loaf of bread?

Have a look inside the Kitty's Kit and talk through the basic ingredients.

Explain that everyone is going to make their own bread dough to take home and bake.

2. Mix Your Dough - 10 mins

Give everyone a **Kitty's Kit**, bowl and wooden spoon.

Tip the whole kit into the bowl.

Add 360ml water.

Mix with the wooden spoon until it starts coming together.

Then get your hands in. Squish, squeeze and bring everything together until there are no dry bits of flour left.

Sticky is fine. Messy is fine. It's bread!

3. A Little Bread Science - 5 mins

Talk about what happens next.

The yeast gets to work, making tiny bubbles that help the dough grow and rise.

If you have some **risen dough you made earlier**, show everyone the difference.

4. Shape & Pack - 5 mins

Gently bring the dough together into a ball. It doesn't need to be perfect.

Put each dough into its take-home container and add their name.

5. Take It Home - 5 mins

Everyone takes their dough home and chooses what to turn it into.

Focaccia or a loaf — same dough, two very different breads.

Make It Into Focaccia

1. Leave your dough covered until it has grown and looks nice and puffy.
2. Tip it into a well-oiled baking tray.
3. Gently stretch it towards the edges. If it springs back, give it a few minutes and try again.
4. Drizzle with olive oil.
5. Push your fingertips into the dough to make lots of lovely dimples.
6. Add whatever toppings you fancy, rosemary, tomatoes, olives, cheese or simply a little salt.
7. Leave it for a little longer until it looks puffy again.
8. Bake at **220°C / 200°C fan** until risen and golden.

Make It Into a Loaf

1. Leave your dough covered until it has grown and looks nice and puffy.
2. Tip it onto a lightly floured surface.
3. Gently shape it into a round or loaf shape.
4. Put it onto a lined baking tray.
5. Cover and leave it again until it looks puffy.
6. Dust with a little flour and make a small cut across the top with a sharp knife. **Ask an adult to help with this.**
7. Bake at **220°C / 200°C fan** until beautifully golden and the loaf sounds hollow when tapped underneath.
8. Let it cool before cutting into it, if you can wait!

One Kitty's Kit. Mix it in class, then make it yours at home.