

## **BREAD RECIPE (normal)**

### ***Ingredients:***

- ✚ 1 kg flour (bread or cake)
- ✚ 10g dry yeast
- ✚ 3 tsp sugar
- ✚ 1 tsp lime juice (optional – enhances fermentation process)
- ✚ 1 tsp salt

### ***Method:***

- ✚ Mix ingredients and add luke warm water (body temperature  $\pm$  37°C)
- ✚ Kne dough thoroughly
- ✚ Place dough into greased bread pan (lid on), cover with a towel or blanket and place in a warm environment
- ✚ When dough is more than half the original size, place in pre-heated oven (180°C) and bake for 60 minutes (15 minutes longer for a crispier crust)

### ***Critical advice:***

In case of “load shedding”, baking on an open fire is the only other option