

## Baking Brown Bread with Brian



### New Directions: Maximising Independence



Name:



Date:

1. Sieve the flour together and add the bread soda.



2. Mix together and pre the oven to 180.



3. Add butter milk and yogurt.



4. Add the treacle, one egg, rape seed oil and mix.



5. Add the mixtures together and mix.



6. Add the mixture to two greased tins.



7. Add porridge oats to the top.



8. Add to the oven for 40 minutes at 180 and allow to cool.



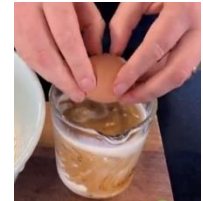
## Brian's Brown Bread Ingredients



350g Wholemeal Flour  
125g Plain White flour  
1 teaspoon Bread Soda



275ml buttermilk  
1 egg  
150g Natural Yogurt  
A little Rapeseed Oil  
A little Treacle



Sprinkle top with Porridge Oats



Oven 180 degrees for 40 minutes