

Baking Bread

Domain:

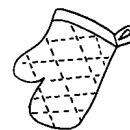
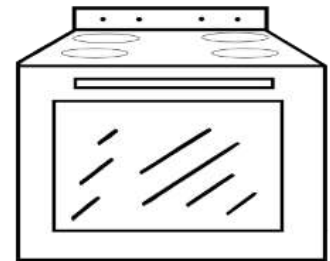
- Science, Phonemic Awareness, Math

Objectives:

- Child will participate in simple investigations to test observations, discuss and draw conclusions, and form generalizations.
- Child will recognize that people use their five senses to explore their environment.
- Child will understand that a thermometer can measure temperature.
- Child will participate in activities introducing the concept that properties can change over time and under different conditions.
- Child will describe and discuss predictions, explanations and generalizations based on class experiments.

Materials

- *Baking Bread Materials* page
- *Baking Bread Ingredients* page
- *Baking Bread Instructions* page
- measuring cup
- measuring spoons
- cookie sheet
- large mixing bowl
- mixing spoon
- sharp knife
- small saucepan
- pastry brush
- oven
- oven mitt



Ingredients:

- 4 cups flour + about $\frac{1}{4}$ cup for kneading
- 1 teaspoon sugar
- $\frac{1}{2}$ tablespoon baking soda
- $\frac{1}{2}$ tablespoon baking powder
- 1 $\frac{1}{2}$ cups water
- 2 teaspoons vinegar (cider or white)
- 1 tablespoon melted or softened butter for glaze
- non-stick cooking spray



Instructions:

- Enlarge to poster size the materials, ingredients, and directions pages.
- Explain to the children that they are going to be baking bread.
- Use the poster size pages to give children a visual reference as you assist them to gather the needed materials and ingredients.
- Review the Bread Baking Instructions before getting started:



- Preheat oven to 400 degrees.
- Spray cookie sheet with non-stick spray.
- Combine dry ingredients in bowl.
- Combine vinegar and water in measuring cup.
- Add wet ingredients to dry ingredients in bowl.
- Mix until no flour is visible.
- Sprinkle a little bit of flour on a flat surface.
- Put dough on floured surface and knead for 2-3 minutes.
- Shape dough into ball and put on cookie sheet.
- Dip knife in flour and make an X in the top of the dough.
- Bake for 40 minutes.
- When done take out of the oven and glaze with butter.



- Assist children to measure needed ingredients.
- As you prepare the dough, explain to the children how the ingredients are combined to make bread.
- Discuss how long it takes to bake bread as you show how to use a timer. Ask the children what they think would happen if they took out the bread too soon or too late?
- Show the children how you use an oven mitt to remove the hot bread from the oven.
- Let them assist you in applying the buttery glaze.
- Slice bread and let everyone eat and enjoy the bread the class made.

Suggestions:

- Laminate pages for durability.
- Make sure all children get an opportunity to help with the recipe.
- Copy the materials, ingredients, and direction pages - one set for each child. They can follow along and color them while the bread is baking.
- Take pictures of the children helping make the bread and the process. Use these pictures to share with families, and also to have the children reflect on the baking experience.



Materials



sharp knife



small saucepan

to melt butter for glaze



pastry brush



oven



oven mitt

Ingredients



4 Cups

plus about $\frac{1}{4}$ cup for kneading



1 teaspoon



$\frac{1}{2}$ tablespoon



$\frac{1}{2}$ tablespoon



Ingredients

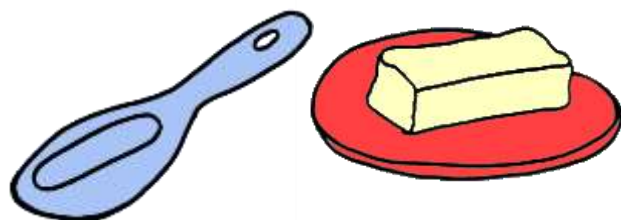


1 ½ cups water



**2 teaspoons vinegar
cider or white**

***glaze**



**1 tablespoon melted
or softened butter**



non-stick cooking spray

Directions

Preheat



to 400 degrees.

Spray

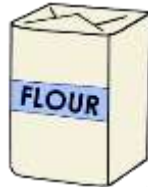


with



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Combine



in



.

Combine



and



water.

Combine wet and dry ingredients in



.



Mix until no



is visible.



Sprinkle a little bit of



on flat surface.



Put dough on floured surface and knead for two to three minutes.

Directions



Shape dough into ball and put on cookie sheet.



Dip knife in flour and cut an X in the top of dough.



Bake for 40 minutes.



When done take out of



.



Glaze with butter.



***Glaze adds flavor and softens crust.**