

Create!

## Homemade Bread



TIME TO  
PREPARE

120  
minutes



COOK  
TIME

40  
minutes



SERVING

1 Large Round Loaf



PREPARED BY

<https://www.swsas.org.au/>

### Ingredients

- 3 cups plain flour
- 1.5 cups warm water
- 1/2 tsp dried yeast
- Pinch of salt flakes
- Pinch of dried rosemary
- Pinch of dried oregano

### Method

01. Pre-heat oven to 220° Celsius
02. Mix warm water with yeast until dissolves. Add it into the bowl with flour and mix well.
03. Lightly flour a bench and knead the bread until it forms a perfect little ball. Place back into the bowl and cover with a tea towel. Leave to rise for 2-3 hours.
04. Remove from bowl, sprinkle herbs, and then shape into a ball and place into an oven safe pot. Sprinkle salt flakes on top and cover with a lid.
05. Cook in the oven for 30 mins, remove lid and cook for another 10

Recipe link - <https://www.leahitsines.com.au/blogs/recipes/homemade-bread>

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