

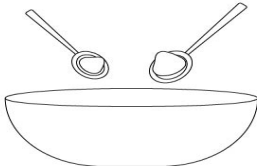
# Six Step Sequencing

Name: \_\_\_\_\_

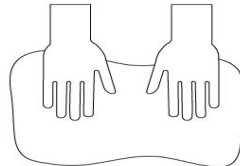
Date: \_\_\_\_\_

Cut and paste the six steps of making bread into the correct order!

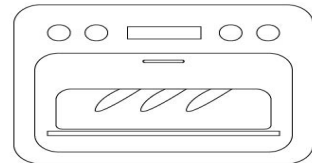
1	2	3
4	5	6



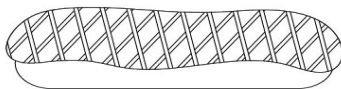
Mix flour, yeast and salt in a bowl



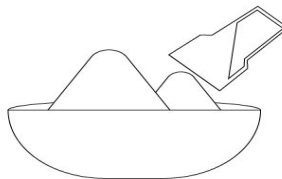
Knead dough for 10 minutes



Bake



Let it ferment for 25 - 35 minutes



Stir in water



The bread is ready to serve