



CHRISTMAS TREE TEAR N SHARE

INGREDIENTS

For the base:

250g strong plain **flour**

1 x 7g sachet easy-bake (microfine) **yeast**

200ml warm water

2 teaspoons oil

1 egg (for glazing)

Optional Flavourings:

* chopped sundried tomato and herbs

* grated cheese and herbs

* black olive, onion and chilli

* grated cheese and green pesto

EQUIPMENT

mixing bowl, measuring jug, wooden spoon,

medium sized 'tie handle' plastic bag,

teaspoon, baking tray, spatula,

chopping board, grater

SERVES: 6

PREP TIME: 1 hour

ALLERGENS: cereals containing gluten, egg,

COOK TIME: 15-20 minutes

METHOD

- 1** Place the flour and yeast in the mixing bowl. Add the oil to the water, then gradually add the water* to form a soft, slightly sticky dough with a wooden spoon. *You may not need to add all of the water!
- 2** Lightly flour the worksurface and place the dough on top. Knead the dough in the bag for 4-5 minutes until it develops a soft, elastic and smooth texture. Alternatively, place the dough in an oiled plastic bag and knead the dough whilst it is in the bag.
- 3** Place the kneaded dough onto a lightly floured surface and cut in half. Add your chosen flavourings to each half and then knead them in.
- 4** Divide each piece of dough into 16 pieces and then roll each piece in the palms of your hands to form a small dough ball.
- 5** Lightly flour your baking tray and then arrange the balls of dough in rows to make a Christmas tree (see picture).
- 6** Leave the bread to prove until the dough has doubled in size (about 30-40 minutes). Then brush with an egg wash or milk and bake in a preheated oven (200⁰C/Gas 6) for 15 - 20 minutes until the bread is golden brown and cooked. Serve warm with dips.

