

### Dusty's recipe for making bread

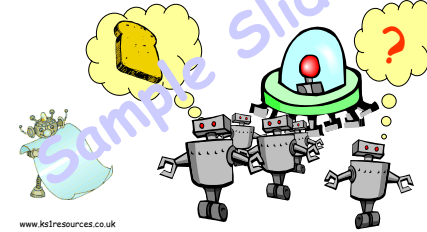
Pod and Dusty liked visiting planet Earth to learn new things.



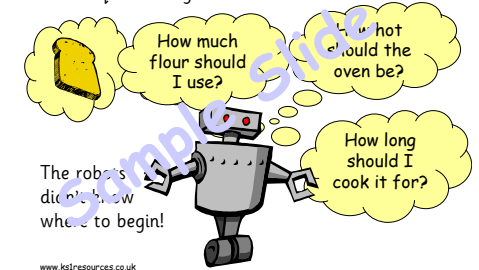
Dusty liked explaining what he'd discovered to his robot friends at home.

He'd explained about **how bread is made** hoping that his friends would be able to make some bread but.....

Dusty's friends were very interested in this thing that humans called bread, but they didn't quite understand how to make it.



Dusty's explanation about how bread was made wasn't quite enough!



The robots didn't know where to begin!

Pod decided that what they really needed was a **recipe**.

A recipe is a set of **instructions** but how can instructions help the robots to make bread?



asked Pod.

### Dusty had heard about instructions.

He knew that instructions are really useful.

How to do something.

He knew they told you.....

How to **make** something.



A recipe would tell the robots **how to make bread**.

### Dusty knew how to write instructions.

**Write** a title that starts with - **How to**.....

**Make** a list of the things you need.

**Write** the steps in the order you need to do them.

Use key words like **mix, stir, put**.

**Don't** use I or we!



### Dusty started to write his recipe.

First he wrote the **title**.....

#### How to make bread rolls

Then he started to write a list of **ingredients**. Ingredients are the things that go together to make bread.



Dusty realised that a list of ingredients should tell the robots how much of each ingredient they needed to use.

### Ingredients



Half a packet of yeast

1 spoon of vegetable oil



A pinch of salt

300g of strong white flour



210ml of warm water

### Dusty decided to number the different steps.

1. Start by washing your hands.



2. Turn the oven on to 200°C

3. Put the yeast, flour and salt in a bowl then add the oil and water.



4. Mix it all together into a dough.



### Dusty decided he needed to say a bit more about mixing all the ingredients together so he wrote....

If it's too sticky, add a little flour.

If it's too dry, add a little water.

Then he wrote the next step and found some more pictures to go with his writing. He thought the pictures would help the robots to understand what he meant.



6. Sprinkle some flour onto a clean table, then put the dough onto the floury surface.



7. Knead the dough by pushing and folding it with your hands. Keep kneading for about 5 minutes.



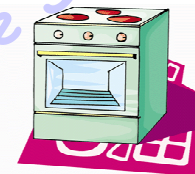
8. Make the dough into bread roll shapes.

9. Put the bread rolls onto a tray and put them in a warm place to rise.



9. When the bread has doubled in size it's ready to bake in the oven.

10. Put the bread into the oven. Be careful! The oven is very hot!



11. Bake the bread for 15 minutes and when the rolls look ready, take them out of the oven.

12. Put the bread rolls on a wire rack to cool

13. Enjoy your freshly baked bread!



Dusty read through his recipe to check that it made sense and then, he posted it off to his robot friends.



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With just a little bit of luck, they would be able to follow all the steps in the right order and have some bread ready for him when he got back home. What do you think?

#### Ingredients

Half a packet of yeast  
1 spoon of vegetable oil  
A pinch of salt  
350g of strong white flour  
210ml of warm water

#### What to do

1. Start by washing your hands.
2. Turn the oven on to 230°C
3. Put the yeast, flour and salt into a bowl, then add the oil and water.
4. Mix it all together into a dough. If it's too sticky, add a little flour. If it's too dry, add a little water.
6. Sprinkle some flour onto a clean table, then put the dough onto the floury surface.
7. Knead the dough by pushing and folding it with your hands. Keep kneading for about 5 minutes.
8. Make the dough into bread rolls.
9. Put the bread rolls onto a tray then put them in a warm place to rise.
10. Put the bread rolls into the oven but be careful! The oven is very hot!
11. Bake the bread for 15 minutes and when the rolls look ready, take them out of the oven.
12. Put the bread rolls on a wire rack to cool.
13. Enjoy your freshly baked bread!

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#### How to make bread



Love from Dusty

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