Baking bread
Making bread

Rub the fat into the flour.

Stir in the salt.

Sprinkle in the fast acting yeast.
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Add the water.

Combine to form a soft dough.
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Knead the dough on a floured work surface for 5-10 minutes.

The dough should be smooth and elastic.
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Allow the dough to prove in a warm place.

The dough should double in size.
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Place the dough in a baking tin or shape into a loaf or rolls on a baking sheet.

Bake in the pre-heated oven.
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Enjoy!
For more information, go to: www.grainchain.com