

MAKING UNLEAVENED BREAD

RECIPE 1

3 cups Flour

$\frac{1}{2}$ teaspoon Salt

4 heaped Tablespoons Margarine

+ - 1 Cup Milk

- Mix together the salt and flour.
- Rub in the margarine to make a "bread-crumb"- like mixture
- Slowly add the milk and knead until soft dough is formed. (You may not need all the milk) Knead for 5 minutes
- Divide the dough into 3 pieces
- Roll out the dough until it is plate size. Prick the dough with a fork
- Bake at 180C until golden brown.



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RECIPE 2

1 $\frac{1}{2}$ cups Flour

Pinch Salt

2 Tbsps Margarine

$\frac{1}{2}$ Cup Milk

- Mix together the salt and flour.
- Rub in the margarine to make a "bread-crumb"- like mixture
- Slowly add the milk and knead until soft dough is formed. (You may not need all the milk) Knead for 5 minutes
- Roll out the dough until it is plate size. Prick the dough with a fork
- Bake at 180C until golden brown.