



Personalised Father's Day Bread Recipe

This recipe is designed to be simple and fun for childminders to make with children, allowing for creative personalisation to celebrate Father's Day. It yields a soft, versatile dough perfect for shaping and flavouring.

INGREDIENTS

- 300ml warm water (around 40°C/105°F)
- 1 teaspoon active dry yeast
- 1 teaspoon sugar (or honey)
- 300g strong white bread flour (plus extra for dusting)
- 1 teaspoon salt
- 2 tablespoons olive oil (plus extra for greasing)

DIRECTIONS

1. Wash hands and preheat the oven to 180°C (fan) / 200°C.
2. ****Activate the Yeast:**** In the large mixing bowl, combine the warm water, yeast, and sugar. Stir gently and let it sit for 5–10 minutes until foamy. This indicates the yeast is active.
3. **Combine Dry Ingredients:** In a separate bowl, mix the flour and salt. Gradually add the flour mixture to the yeast mixture, stirring with a wooden spoon until a shaggy dough forms.
4. **Add Oil and Knead:** Pour in the olive oil. Turn the dough out onto a lightly floured surface and knead for 8–10 minutes until it's smooth and elastic. If the dough is too sticky, add a little more flour, one tablespoon at a time.
5. **First Rise:** Lightly grease the mixing bowl with olive oil. Place the dough in the bowl, turning it once to coat. Cover the bowl with a clean tea towel or cling film and let it rise in a warm place for 1 to 1.5 hours, or until doubled in size.
6. **Punch Down and Shape:** Gently punch down the risen dough to release the air. Now comes the fun part – shaping: Divide the dough into smaller portions for individual creations.
7. **Flavouring (add before the second rise or as toppings):**
8. **Once shaped, you can add Dad's favourite flavours.** Gently press these into the dough or sprinkle on top.
9. **Garlic Bread:** Mix crushed garlic and a little dried parsley into a small portion of dough, or brush shaped bread with garlic butter before baking.
10. **Chilli Bread:** Add a pinch of chilli flakes (adjust to Dad's spice preference) to a portion of dough.
11. **Jalapeno Bread:** Finely chopped pickled jalapenos can be kneaded into the dough or sprinkled on top.
12. **Seed Bread:** Sprinkle sesame seeds, poppy seeds, sunflower seeds, or pumpkin seeds on top of the shaped bread before baking.
13. **Cheese Bread:** Grate some cheese (cheddar, parmesan) and mix into the dough or sprinkle on top.
14. **Herb Bread:** Add dried herbs like rosemary, thyme, or oregano to the dough.
15. **Second Rise:** Place the shaped and flavoured bread pieces on a baking tray lined with parchment paper. Cover loosely with a tea towel and let them rise for another 30 minutes.
16. **Bake for 15–25 minutes,** depending on the size and thickness of your creations, until golden brown and cooked through. The bread should sound hollow when tapped on the bottom.
17. **Cool:** Let the personalised bread cool on a wire rack before presenting to Dad!



PERSONALISATION IDEAS FOR FATHER'S DAY

- **Shaping:** Encourage children to get creative! Here are some ideas:
- **Bread Rolls:** Simple round rolls, perfect for little hands.
- **Bread Snakes:** Roll out a long piece of dough and coil it into a snake shape.
- **Bread Birds/Animals:** Use small pieces of dough to form simple animal shapes.
- **Think about using scissors to snip details like feathers or ears.**
- **Letters:** Form the first letter of Dad's name.
- **Hearts or Stars:**
- **Use cookie cutters or freehand shapes.**