

Have Fun



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Porridge Bread by Nicole

Shopping List:

400grams of plain yoghurt.
800grams of oats.
2 tablespoons of rapeseed oil.
2 teaspoons of bicarbonate soda.
1 teaspoon of salt.
1 egg.

Gather Utensils:

1 stainless steel bowl.
A weighing scales.
A spatula.
A tablespoon.
A bread pan.
A cutting knife.



Porridge Bread by Nicole



Step 1.

Preheat the oven to 200degrees Celsius.



Step 2.

Add the tub of yoghurt to the large bowl.



Step 3.

Crack one egg into the large bowl.



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Step 4.

Add two tablespoons of rapeseed oil to the bowl.



Step 5.

Mix all the ingredients.



Step 6.

Weigh out 800grams of oats and add to the bowl.



Step 7.

Add 2 teaspoons of bicarbonate soda.



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Step 8.

Add 1 teaspoon of salt.



Step 9.

Mix all ingredients together.



Step 10.

Grease your bread pan.

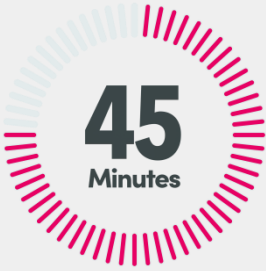


Step 11.

Add the mixture to the bread pan.

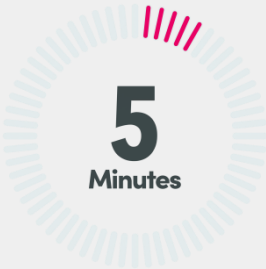


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Step 12.

Bake in the oven for 45 minutes.



Step 13.

Remove bread from dish and place in oven for 5 extra minutes.



Step 14.

Allow to cool, slice and enjoy as a sandwich !!