Homemade Brown Bread & Salmon Dill





STEP 1:

Gather Ingredients together.

250g wholemeal flour 200g plain flour 1x teaspoon bicarbonate soda

1 x teaspoon salt

1 X egg

350ml buttermilk

1 x teaspoon honey

1 x tablespoon mayonnaise

10g Dill

¼ cucumber

60g smoked salmon





Gather utensils.

- 1 x weighing scales
 - 2 x large bowls
- 1 x measuring jug
- 1 x Chopping board
 - 1 x butter knife
 - 1 x sharp knife
 - 1 x teaspoon
 - 1x tablespoon
 - 1 x bread tin
 - 1 x rolling pin
 - 1 x baking paper
 - 1 x zip bag
 - 1 x oil



STEP 2

Put oven on 200c Gas mark 6 400f



STEP 3

Weigh out 250g of wholemeal flour



STEP 4

Weigh out 200g of plain flour.



STEP 5

Put plain flour into bowl with wholemeal flour



STEP 6

Add x1 teaspoon of bicarbonate soda



STEP 7:

Add x1 teaspoon of salt



STEP 8:

Crack one egg into a bowl



STEP 9:

Add 350ml of buttermilk into measuring jug



STEP 10:

Mix buttermilk and egg in bowl
Add 1x teaspoon of honey into mix



STEP 11:

Mix ingredients together



STEP 12:

Add your dry ingredients into wet ingredients



STEP 13:

Mix ingredients together



STEP 14

Add seed mix into zip bag and crush with rolling pin.



STEP 15:

Put some oil into bread tin. Rub the oil in tin using paper towel.



STEP 16:

Line the bread tin with baking paper



STEP 17:

Add mixture into the bread tin



STEP 18

Put seed mix on top of bread mixture



STEP 19:

Bake in the oven for 45 minutes



STEP 20:

Take bread out of oven and wrap it in tea towel and leave to cool



STEP 21:

Cut the bread with a knife



STEP 22:

Add x1 tablespoon of mayonnaise into a bowl



STEP 23:

Add 10g of Dill into the bowl



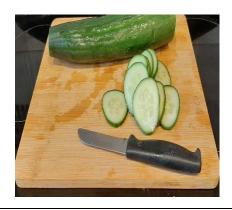
STEP 24:

Blend dill with mayonaise



STEP 25:

Wash cucumber



STEP 26:

Cut cucumber into slices



STEP 27:

Add Dill mayonnaise onto bread



STEP 28:

Put slice of salmon onto bread

Add cucumber and enjoy!!



