



HANUKKAH BREAD



SERVINGS:
12



TIME:
1.5 HOUR



DIFFICULTY:
LOW



COST:
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Ingredients:

- 450g plain white flour
- 1 tsp caraway or fennel seed
- 7g sachet fast-action yeast
- 100g oil-based margarine, melted
- 200ml warm water
- 1 egg, beaten

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Method:

1. Place the flour, caraway (or fennel) seeds and yeast in a large bowl
2. Make a well in the centre and pour in the melted margarine and 200ml of warm water. Mix to combine all of the ingredients, adding more flour and water if needed
3. Knead for 2 minutes to form a soft dough
4. Place in a bowl, cover with a tea towel and leave to rise for 1 hour
5. Once the dough has doubled in size, knead for 1 minute
6. Divide the mixture into 12 balls and then cut each ball in half and roll each piece into a thin sausage shape
7. Twist the 2 pieces together, then join the ends to form a circle
8. Heat the oven to 200c/180c fan/gas 6. Brush the dough circles with a little beaten egg and bake for 10-15 mins until golden.