**Plaited White Loaf**

**Ingredients**

450g strong white bread flour

½ teaspoon salt

290ml milk

15g butter

1 teaspoon caster sugar

1 egg, beaten

Milk and sugar or poppy seeds to glaze

**Method**

Turn on oven to 200C

Sieve the flour and salt into the mixing bowl and make a well in the middle

Warm the milk and butter until the butter is melted and cool until tepid

Cream the yeast and sugar together

Mix the yeast, milk and egg together and pour into the well

Mix and knead on a floured surface until smooth and elastic (10 to 15 minutes)

Cover the bowl with cling film and put in a warm place to rise for about one hour. The dough should double in size

Divide into 3 equal pieces, form each piece into a long sausage and plait them together

Place on a greased and floured baking tray

Cover again with cling film and prove for 15 minutes

Brush with milk and sprinkle with sugar or poppy seeds

Bake for 25 minutes until golden and sounds hollow when tapped underneath

**Equipment**

Baking tray

Sieve

Bowl x3

Measuring jug

Knife

Scissors

Pastry brush

Today we are making **BREAD COCKERELS** in preparation for Easter

The bread dough is divided into 8 pieces and each piece formed into a cockerel before it is proved , glazed and baked

In parts of Holland on Palm Sunday children carry crosses decorated with a bread cockerel, palms and eggs to foretell the Easter story



