

# A Simple Recipe

1. Noun
2. Adjective
3. Noun - Plural
4. Verb - Base Form
5. Verb - Base Form
6. Adverb
7. Adverb
8. Noun
9. Adjective
10. Noun
11. Noun - Plural
12. Verb - Base Form
13. Adjective
14. Number
15. Adverb
16. Verb - Present Ends In Ing
17. Verb - Base Form
18. Noun
19. Adjective
20. Verb - Base Form
21. Verb - Base Form
22. Adjective
23. Number

24. Verb - Base Form

25. Adverb

26. Verb - Base Form

27. Noun - Plural

28. Adverb

29. Verb - Base Form

30. Adverb

31. Number

32. Verb - Base Form

33. Adjective

34. Number

35. Adjective

36. Adjective

37. Noun - Plural

38. Noun

39. Number

40. Noun - Plural

41. Adjective

42. Adverb

43. Adjective - Ends In Est

44. Noun

45. Noun

46. Verb - Base Form

# A Simple Recipe

1/2 tablespoon \_\_\_\_\_ Noun \_\_\_\_\_

1 teaspoons active dry or instant yeast

1 cups \_\_\_\_\_ Adjective \_\_\_\_\_ water

1 1/4 teaspoons salt

3 \_\_\_\_\_ Noun - Plural \_\_\_\_\_ flour

\_\_\_\_\_  
Verb - Base Form IT

Add sugar and yeast to warm water and let \_\_\_\_\_ Verb - Base Form \_\_\_\_\_. \_\_\_\_\_ Adverb \_\_\_\_ add salt and flour to liquid

and mix \_\_\_\_\_ Adverb \_\_\_\_\_ until dough pulls from sides of \_\_\_\_\_ Noun \_\_\_\_\_. Turn out onto floured surface to knead.

(This may be a little \_\_\_\_\_ Adjective \_\_\_\_\_, but don't give up!)

## KNEAD IT

Fold far edge of \_\_\_\_\_ Noun \_\_\_\_\_ back over on itself towards you. Press dough away with heels of \_\_\_\_\_ Noun - \_\_\_\_\_

Plural \_\_\_\_\_. After each \_\_\_\_\_ Verb - Base Form \_\_\_\_\_, rotate dough 90. Repeat process in \_\_\_\_\_ Adjective \_\_\_\_\_, rocking

motion for about \_\_\_\_\_ Number \_\_\_\_\_ minutes. ( \_\_\_\_\_ Adverb \_\_\_\_\_ sprinkle flour on board to prevent \_\_\_\_\_ Verb - \_\_\_\_\_

Present ends in ING \_\_\_\_\_.) Let dough rest while you \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ out and grease mixing bowl. Knead

\_\_\_\_\_  
Noun \_\_\_\_\_

again about 3 more minutes until \_\_\_\_\_ Adjective and smooth.

LET IT \_\_\_\_\_ Verb - Base Form \_\_\_\_\_

Place dough in bowl and \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ over once to grease the top. Cover with \_\_\_\_\_ Adjective \_\_\_\_\_ towel

or plastic wrap and let rise until doubled in bulk (1 to \_\_\_\_\_ Number \_\_\_\_\_ hours).

SHAPE IT

Gently \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ the dough and \_\_\_\_\_ Adverb \_\_\_\_\_ knead out gas bubbles. \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ in half and shape into 2 Italian or French-style \_\_\_\_\_ Noun - Plural \_\_\_\_\_. Place on baking sheet \_\_\_\_\_ Adverb \_\_\_\_\_ sprinkled with cornmeal. Let dough \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ 10 minutes.

BAKE IT

Quick method: \_\_\_\_\_ Adverb \_\_\_\_\_ slash the tops \_\_\_\_\_ Number \_\_\_\_\_ or more times diagonally and \_\_\_\_\_ Verb - Base \_\_\_\_\_ Form \_\_\_\_\_ with cold water. Place on a middle rack in your \_\_\_\_\_ Adjective \_\_\_\_\_ oven. Turn the heat to 400F, and bake for 35 to \_\_\_\_\_ Number \_\_\_\_\_ minutes, until crust is \_\_\_\_\_ Adjective \_\_\_\_\_ and sounds hollow to the touch.

Traditional method: For \_\_\_\_\_ Adjective \_\_\_\_\_, crustier bread, let \_\_\_\_\_ Noun - Plural \_\_\_\_\_ rise 45 minutes. Preheat the \_\_\_\_\_ Noun \_\_\_\_\_ to 450F for \_\_\_\_\_ Number \_\_\_\_\_ minutes. Pour 2 to 3 \_\_\_\_\_ Noun - Plural \_\_\_\_\_ of \_\_\_\_\_ Adjective \_\_\_\_\_ water into a roasting pan. \_\_\_\_\_ Adverb \_\_\_\_\_ place on the \_\_\_\_\_ Adjective - Ends in EST \_\_\_\_\_ rack of the oven. Place bread on an oven

rack above the pan, and bake 20 minutes. Turn the heat off and allow the \_\_\_\_\_ Noun to remain in the \_\_\_\_\_ Noun for 5 more minutes. Remove, cool, and \_\_\_\_\_ Verb - Base Form !