

# 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 !