

# 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* \_\_\_\_\_ \_\_\_\_\_ *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 \_\_\_\_\_<sup>Noun</sup> to remain in the  
\_\_\_\_\_<sup>Noun</sup> for 5 more minutes. Remove, cool, and \_\_\_\_\_<sup>Verb - Base Form</sup>!