

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 _____^{Noun} to remain in the
_____^{Noun} for 5 more minutes. Remove, cool, and _____^{Verb - Base Form}!