



## Porridge Bread by Nicole

### Shopping List:

- 400grams of plain yoghurt.**
- 800grams of oats.**
- 2 tablespoons of rapeseed oil.**
- 2 teaspoons of bicarbonate soda.**
- 1 teaspoon of salt.**
- 1 egg.**

### Gather Utensils:

- 1 stainless steel bowl.**
- A weighing scales.**
- A spatula.**
- A tablespoon.**
- A bread pan.**
- A cutting knife.**



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Step 1.

**Preheat the oven to 200degrees Celsius.**



Step 2.

**Add the tub of yoghurt to the large bowl.**



Step 3.

**Crack one egg into the large bowl.**



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Step 4.

**Add two tablespoons of rapeseed oil to the bowl.**



Step 5.

**Mix all the ingredients.**



Step 6.

**Weigh out 800grams of oats and add to the bowl.**



Step 7.

**Add 2 teaspoons of bicarbonate soda.**



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Step 8.

**Add 1 teaspoon of salt.**



Step 9.

**Mix all ingredients together.**



Step 10.

**Grease your bread pan.**

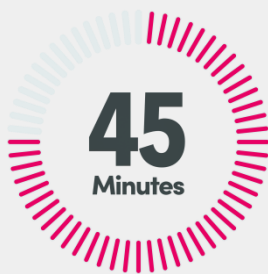


Step 11.

**Add the mixture to the bread pan.**

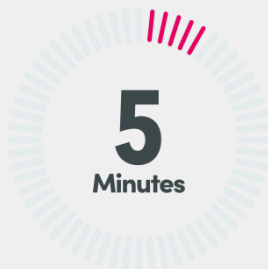


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Step 12.

**Bake in the oven for 45 minutes.**



Step 13.

**Remove bread from dish and place in oven for 5 extra minutes.**



Step 14.

**Allow to cool, slice and enjoy as a sandwich !!**