



# Mr Bloom: Here, There & Everywhere

## Plant Pot Bread



### You will need

- 500g strong bread flour
- 1 tbsp yeast
- 1 tbsp salt
- 25g softened butter
- 300ml warm water
- 2 tbsp milk
- oil
- pumpkin/sunflower seeds
- parchment paper
- mini flower pots



Remember to ask a grown-up for help

1

Use new terracotta flower pots and wash them in warm soapy water. Once dried, brush the insides with vegetable oil, place on a baking tray and bake for 1 hour at 180°C fan / gas mark 6. Once seasoned, just wipe the pots with a damp cloth between bakes.

2

In a large bowl, mix the flour, yeast and salt and rub in the butter until it looks like fine breadcrumbs. Make a well and pour in the water, mixing until you have a slightly wet, sticky dough.

3

Lift the dough onto a lightly floured surface and knead for about 10 minutes until smooth and elastic. Shape into a round ball and leave to rise in a lightly oiled bowl covered in plastic wrap. Leave for 2 hours or until doubled in size.

4

Prepare your flower pots by brushing each one with a little oil and line with parchment paper.

5

Turn out your dough and 'knock out' any large air bubbles with your hands. Then divide your dough into 8 portions, shaped like sausages with a slightly pointed end. Place them, pointed end down, into your lined flower pots.

6

Cover with a tea towel and leave for 45-55 minutes or until the dough is just above the rim of the pots.

7

Gently brush the tops with milk and sprinkle with seeds. Place the pots on a baking tray in a preheated oven of 210°C fan / gas mark 8.

8

After 5 minutes, turn the oven down to 200°C fan / gas mark 7 and cook for a further 15-20 minutes until the tops are firm and golden brown. Remove from the oven and leave to cool for a few minutes before turning out onto a wire rack to cool completely.