

Two Ingredient Bread Ring

Makes 4 - 6



Ingredients (allergens in bold)

- 250g **self-raising flour**
- 250g **greek or natural yogurt**
- 50g sultanas (optional)
- 3 teaspoons cinnamon (optional)
- **Milk** for glazing

Method

1. Pre heat the oven to 180°C.
2. Add the flour and yogurt to a bowl (cinnamon & sultanas are optional).
3. Mix to a dough with a metal spoon.
4. Split the dough into 4 or 6 portions.
5. Roll each dough ball into a long sausage shape.
6. Make into a circle shape.
7. Transfer onto a lined baking tray.
8. Brush with milk.
9. Bake for 10-15 mins until golden brown.
10. Place on a cooling rack to cool.
11. Slice in half and serve with toppings of your choice.
12. Enjoy!



Equipment

- Weighing scales
- Mixing bowl
- Tablespoon
- teaspoon
- baking tray
- baking parchment
- cooling rack

Recipe notes and tips

- These bread rings can be air fried for 8 mins for a quick snack.
- Add in your favourite dried fruit or a variety of spices!
- Serve as a snack with the toppings of your choice.
- Use wholemeal flour for added fibre.
- Glazing with milk gives the bread rings a shiny finish.
- Top your bread ring with a variety of different seeds such as sunflower, poppy or pumpkin.