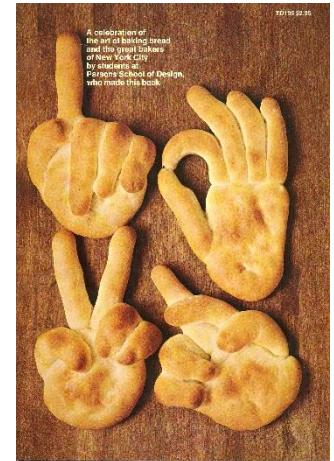


# Bread Art

**Challenge:** Make some bread using one or more creative technique. Consider using

1. Stenciling with flour, cocoa, dehydrated vegetable or fruit powder, roasted barley powder
2. Scoring with a knife or other cutter
3. Edible Surface Decoration by arranging vegetables, fruits and spices
4. Shaping: Forming bread using braiding, plaiting, twisting, lattice, knotting or sculpting
5. Coloring Bread for inside and/or outside effect



## Enduring Understanding:

- Creativity and innovative thinking are essential life skills that can be developed. Creative ideas can be sparked working on an unusual surface or with unusual materials

## Materials:

- Bread Recipe of your choice
- Ingredients to make bread including flour, yeast, salt and sugar.
- Baking sheet and tools

## Resources:

[Stenciling on Bread](#)  
[Bread Decorating](#)  
[Coloring Clay](#)



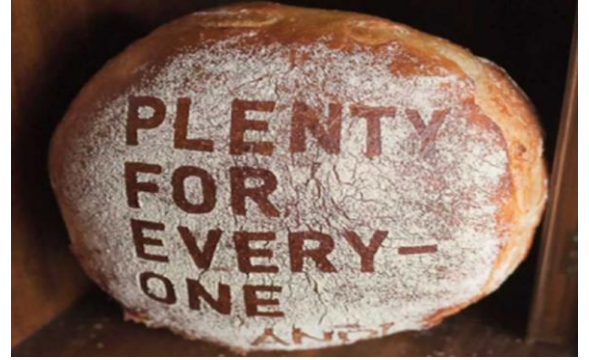
## Steps:

1. Research ideas (see above)
2. Plan your idea and gather supplies
3. Make Bread Dough and transform it in a creative way
4. Bake Bread
5. When finished,
  - Take at least 2 PHOTOS
    - One with YOU AND YOUR Artwork!
    - One of your Artwork (non-distracting background is best)
  - Reflect on your artwork using the REFLECTION FORM





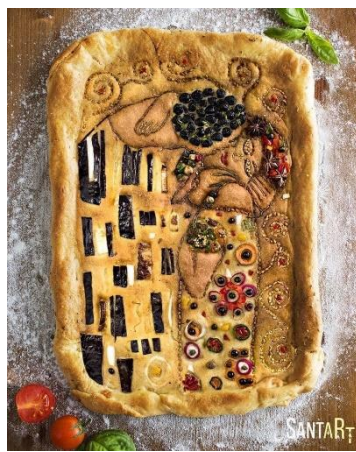
**Stenciling** with flour, cocoa, dehydrated vegetable or fruit powder, roasted barley powder



**Scoring:** Slicing into the bread with a knife or other cutter



**Edible Surface Decoration** Create designs by arranging vegetables, fruits and spices



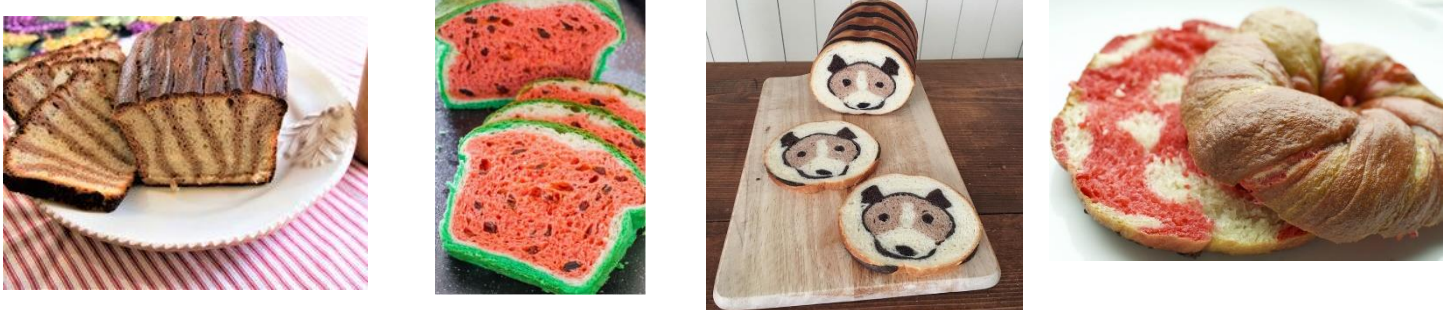


**Shaping:** Forming bread using braiding, plaiting, twisting, lattice, knotting or sculpting



### **Coloring Bread**

Use colored dough to make sliced interesting. Color can be added with food coloring or liquid (fresh vegetable or fruit juice), powder (dry spices and herbs or dried vegetable and fruit parts), or pureé (mashed vegetables or fruits)



### **Combo of Techniques** Consider a combination

like Scoring & Stenciling or Braiding & Coloring or Sculpting and Edible Surface Decoation



You can use any recipe you would like for this challenge. It is recommended, but not required to make a yeast bread. You could use pre-made dough or baking powder dough. Below is a suggested recipe for white bread.

## Easy Homemade Bread Recipe

Makes 2 Loaves or Equivalent

### Ingredients

- 2 cups warm water (110 degrees F)
- 1/2 cup white sugar
- 1 1/2 tablespoons active dry yeast (or 1 pkg)
- 1 1/2 teaspoons salt
- 1/4 cup vegetable oil
- 5-6 cups flour –You can use all-purpose flour or bread flour

### Steps

1. In a large bowl, dissolve sugar in warm water and then stir in yeast. Let it sit until it resembles a creamy foam (about 5 minutes).
2. Mix salt and oil into the yeast.
3. Mix in flour one cup at a time.
4. Knead dough for 7 minutes. Place in a well-greased bowl (if adding food color, do it at this stage).
5. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour.
6. Punch dough down. Knead for 1 minute
7. SHAPING: Choose one of the options below
  - PAN LOAVES: Shape into loaves (2) and place in greased loaf pans
  - OTHER LOAVES: Shape into loaves (2) and place on cookie sheet
  - CREATIVE FORMS: Shape into desired shape(s), such as braiding, knotting, twisting or sculpting
8. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.
9. SURFACE DECORATION (optional): This step is done after the dough has been shaped and allowed to rise
  - Scoring
  - Stenciling
  - Edible Surface Decorations (veggies/fruit)
10. Bake at 350 degrees F (for 30-40 minutes).

Color, if added, is usually mixed in before or during the first kneading

Shaping is done before final kneading

Scoring, Stenciling and addition of edible decorations should be done on fully risen loaves

For Additional Details, Check out this Link [Easy Homemade Bread Recipe](#)