



KEY
VOCABULARY

wheat

grain

flour

wholemeal flour

yeast

dough

knead

bake

dairy

churn

a **type of grain** which is farmed and used to make **flour** – most bread is made from flour made from wheat

the **seed of a cereal crop**, like wheat

a **powder made by grinding grain**, usually wheat

flour which is made from **whole grains of wheat**, including the outer layer

an ingredient which is often **used in making bread** to make it **rise**, so it becomes springy with air bubbles in it.

a **thick mixture of flour** and other ingredients; bread dough needs to be baked

to **squeeze / press dough repeatedly** until it is **smooth and stretchy**

to **cook** something in an **oven** – bread is baked

food **made from milk** like cream, butter, cheese and yoghurt

a **machine for making butter** by shaking milk or cream



wheat growing
in a field



grains of wheat



dried yeast



butter and buttermilk
which has just
separated in a jar



kneading dough



dough in a tin, before
it has risen



dough which has risen -
just before baking



bread which has just
been baked in a tin