

Matariki

Takakau

Māori Bread

Great to share at Playcentre for Matariki

Real Takakau has no rising agent (ie. baking powder), just flour and water. This recipe uses quite a large quantity of flour. It can be prepared and baked 35 minutes before a main meal is served or served hot or cold with butter, jam and a cup of tea.

Takakau Māori Bread - Serves 20

Ingredients

- 5 cups of flour
- 5 teaspoons of baking powder
- 600mls milks (approximately)



Method

Pre-heat oven to 200C.

Sift flour and baking powder into a large bowl.

Make a well in the centre and pour in milk, combine mixture together.

Turn out onto a floured bench and knead gently with floured hands.

Roll to a flat round shape.

Ideally lightly flour a round pizza tray and knead dough into the tray and to the inside of the edges.

Bake for approximately 30 minutes or until golden brown.

Serve hot and/or allow to cool. Leftovers when cooled can be covered with a damp tea-towel and stored in an airtight container.