



# Takakau Māori Bread

Great to share at Playcentre for Matariki! Serves 20.

## Ingredients

- 5 cups flour
- 5 teaspoons baking powder
- 600ml milk (approx.)

## Method

1. Pre-heat oven to 200C.
2. Sift flour and baking powder into a large bowl.
3. Make a well in the centre and pour in milk, combine mixture.
4. Turn out onto a floured bench and knead gently with floured hands. Roll to a flat round shape.
5. Lightly flour a round pizza tray and knead dough into the tray and to the inside of the edges.
6. Bake for approximately 30 minutes or until golden brown.

Serve hot or cold with butter, jam and a cup of tea!

Cooled leftovers can be covered with a damp tea-towel and stored in an airtight container.