

April 17, 2020

Dear Parents,

### Important dates and events to remember:

- **HAPPY EASTER!! ALLELUIA!!**
- **Progress Reports will be shared on Friday, May 15. Keep working hard.**
- **Day in Motion incentives continue and we will be planning a date to participate in a Day in Motion. The t-shirts are available to pick up and I am excited to see them and have the **SURPRISE REVEAL** of the student who contributed the t-shirt design. Maybe I should provide a hint for you. This student is in either 5<sup>th</sup> or 6<sup>th</sup> grade. Start guessing. Thanks to all for your **HARD** work on this fundraiser. I will still be here to collect envelopes. Knock on my window if I don't see you and I will come and get your envelope.**
- **STAY TUNED FOR INFORMATION ABOUT REGISTRATION APPOINTMENTS. We will be starting these soon.**

My daughter, Lydia, makes the following bread a lot. It is super easy and I have made it. Students could easily make it with just a little help with the oven part.

#### Lydia's No Knead Bread

##### INGREDIENTS:

3 cups flour 1½ teaspoons salt ½ teaspoon instant yeast 1 ½ cups room temperature water

##### DIRECTIONS:

**DOUGH PREP:** in a large mixing bowl, whisk the flour, salt, and yeast together until mixed. Stir in the water until a chunky, thick dough forms. If it needs a little more water, add a tablespoon at a time, just enough to get it barely wet throughout. It is going to look weird, but trust me it works. Cover the mixing bowl with plastic wrap and let it rest for 12-18 HOURS, overnight is best here.

**PREP FOR BAKING:** When you are ready to bake, preheat the oven to 450 degrees (yes, very hot). Put a 6 quart enamel coated cast iron dutch oven (I just used a covered glass baking dish, I don't have one of those kind) in the oven to heat for 30 minutes. At this point the dough should be big and puffy and pretty loose, with few bubbles on it. Gently scrape the dough out onto a well-floured surface. (REMEMBER NO KNEAD). Gently shape it into a ball with flour on the outside, set on a piece of parchment (find this by the foil at the store), and cover with plastic until your pan heats up.

##### BAKE:

Remove the plastic from the dough. Lift the dough and parchment together into the pan so the parchment lines the bottom of the hot pan (CAREFUL HERE, VERY HOT). Bake, covered, for 30 minutes. Remove the cover and bake another 10-15 minutes to get the exterior nice and golden brown and crispy. So yummy! Very easy to break bread together with this loaf. The photo is how my FIRST loaf turned out; not bad!!



Remember God has Easter plans just for you,

Sandra L. Nokes