

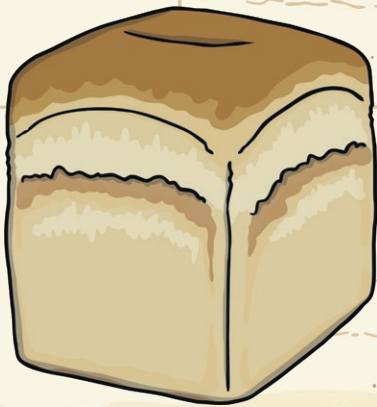
Disclaimer

We hope the information on our website and resources is useful. However, some ingredients and/or materials used might cause allergic reactions, so if you have any concerns about your own or somebody else's health or wellbeing, always speak to a qualified health professional.

Remember, activities listed within the resource should always be supervised by an appropriate adult.

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Stone Age Bread Recipe



You will need:

100g pumpkin seeds
100g sunflower seeds
100g almonds
100g linseed
5 eggs
 $\frac{1}{2}$ cup of oil

1



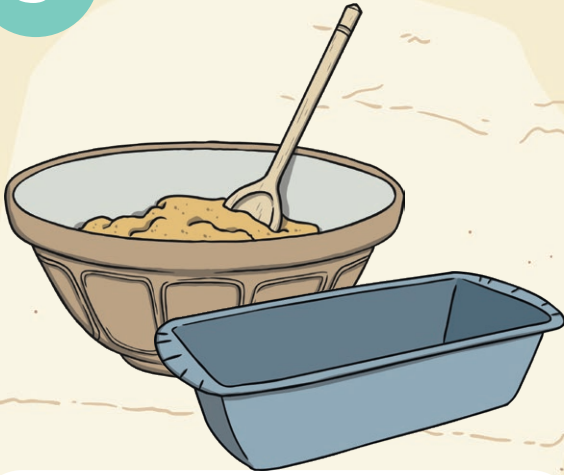
Put all the seeds into a big pot. Mix them with a spoon.

2



Next, put in the oil and eggs,
then mix again.
Get the mix into a lump.

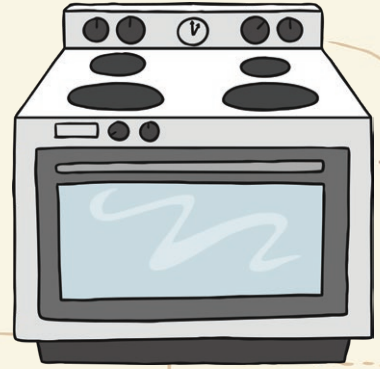
3



Put the mix into a cooking tin.

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4



Cook the mix.

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5



Gulp it up!

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Challenge

How many words can you find in the recipe that end with adjacent consonants?

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