

Ancient Egyptians Topic Homework Spring 2

Research headwear of Egyptian rulers, and create your own Neme using any materials you have at home!

Bake your own Egyptian bread!

Research how the ancient Egyptians baked bread 5000 years ago, and make your own!

You can use the recipe on the next page if you like.

Don't forget to weight out the ingredients accurately!

Find out what happened to Egypt after the death of Cleopatra VII - the last pharaoh. Present your findings in a poster with text and pictures!

Create a holiday brochure about modern day Egypt.

Where is Egypt?

What is it like?

What is there to do?

Research how much it would cost for your family to visit!

Create a fact file about another Pharaoh other than Tutankhamun!

Use hieroglyphics to write a message to your friend or family member. Can they crack your Egyptian code?

Display your code in a colourful poster.

Ancient Egyptian Bread

In ancient Egypt, bread was eaten daily by both the rich and the poor. Bread was one of the most important foods for ancient Egyptians. Archaeologists have found drawings showing how bread was made in ancient Egypt and bread was even found in some tombs!

Follow our recipe below to make your own version of Egyptian bread.

Ingredients

375 grams of whole wheat flour.

A handful of chopped dates or 3 tablespoons of date syrup.

Half a tablespoon of honey.

Half a tablespoon of salt.

1 teaspoon of baking powder.

125 grams of warm water.

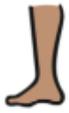


Method

1. Add all the ingredients into a big mixing bowl and mix together. Make sure the water is warm so the dough rises. Add more water if the dough is too dry.
2. When your dough is mixed together, place it in a bowl covered by a wet towel so it doesn't dry out. Then, leave it for about an hour until it rises.
3. You can bake your ancient Egyptian bread in one big ball to make a big loaf, or divide into smaller balls if you want to.
4. Cook in the oven at 230°C for about 15 minutes until the bread is golden brown. Ask an adult to help you with the oven.

The dates give this bread a sweet flavour - just like in ancient Egypt!

Egyptian Hieroglyphs



a

b

c

d

e

f

g

h

i

j



k

l

m

n

o

p

q

r

s

t



u

v

w

x

y

z