

# BREAD ROLLS

## INGREDIENTS

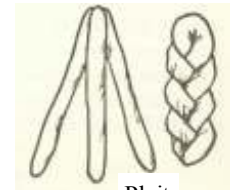
425g STRONG BREAD FLOUR  
1 pkt. INSTANT yeast  
50g margarine  
 $\frac{1}{2}$  tsp. salt  
250ml. milk

## UTENSILS

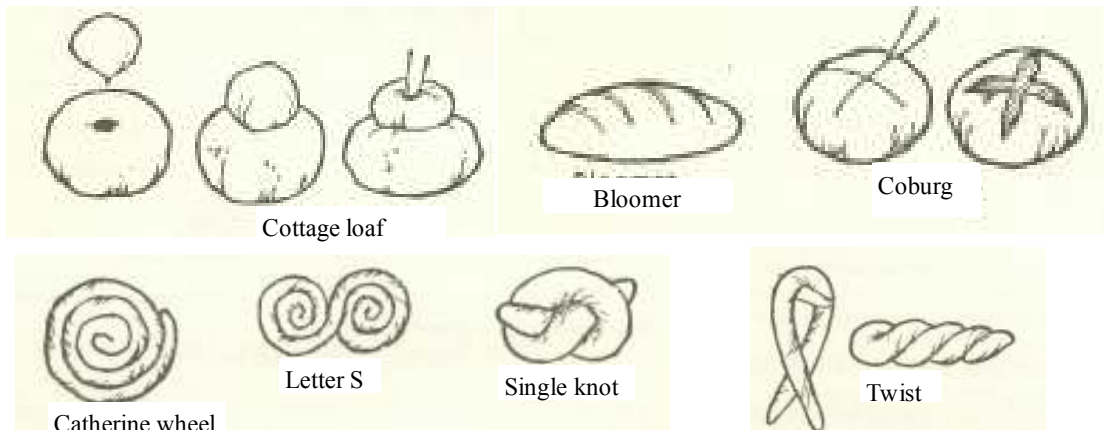
baking tray  
mixing bowl  
plastic spatula  
saucepan  
measuring jug  
plastic carrier bag  
cooling tray  
fish slice

## METHOD

1. Prepare oven Gas mark 7, 425° F or 210°C.
2. Get out all ingredients and utensils, grease baking tray lightly
3. Put flour, yeast, salt and margarine into the mixing bowl.
4. Rub the margarine into the flour.
5. Heat the milk in the saucepan until WARM. (Test with a clean finger.)
6. Pour the milk into the mixing bowl & mix thoroughly with a plastic spatula until the dough leaves the sides clean.
7. Tip the dough onto the bench and knead for 10 minutes (until it looks like a baby's bottom).
8. Divide the dough into 8 equal pieces.
9. Knead each piece until smooth (sides to middle). Shape.
10. Put the rolls onto the baking tray & place the tray & rolls in the plastic bag. Leave in a warm place until well risen (about  $\frac{1}{2}$  hour). REMOVE the plastic bag.
11. Bake at the top of the oven for 10-15 minutes or until hollow when tapped
12. Cool on a wire cooling tray.



Plait



Cottage loaf

Bloomer

Coburg

Catherine wheel

Letter S

Single knot

Twist