

Recipe for White Bread Rolls

Ingredients

- 300g Strong White Flour
- 25g Fat
- Packet of Dried Yeast
- 5ml Spoon of Sugar
- 5ml Spoon of Salt
- 250ml Warm water, or milk and water

Method

1. Turn on oven to 230°C
2. Grease the baking tray
3. Sift the flour and salt into a large mixing bowl
4. Rub in the fat
5. Sprinkle the yeast and sugar onto the mixture, mix in with a fork
6. Slowly add the liquid to the mixture and combine to form a dough. The dough should leave the sides of the bowl clean
7. Knead well on a floured surface for 5 minutes
8. Shape into rolls
9. Cover with greased cling film and allow to rise until double in size
10. Bake for around 15-20 minutes, until pale brown and rolls sound hollow when tapped on base
11. Cool on a wire rack.