Bread roll recipe

Ingredients

→ 250g strong flour
→ ½ x 5ml spoon salt
→ 7g sachet of fast action dried yeast
→ 150ml warm water

Equipment

→ Weighing scales
→ Measuring spoons
→ Measuring jug
→ Baking tray*
→ Mixing bowl
→ Spoon
→ Mixing spoon
→ Oven gloves
→ Cooling rack

*Grease proof paper or oil for the baking tray

Method

ADULT SUPPORT

1. Preheat the oven to 220°C or gas mark 7. Grease or line the baking tray. **Be safe! Only an adult should use the oven.**

2. Place the flour and salt into the mixing bowl.

3. Stir in the yeast.

4. Make a well in the middle of the flour mixture and add the warm water. Mix to form a soft dough.

5. Sprinkle flour on to a clean work surface and place the dough on the surface.

6. Knead the dough for 10 minutes.

7. Divide the dough into 3 pieces and shape into rolls.

8. Place the rolls on the baking tray.

9. Cover the rolls and leave to prove for 30 minutes in a warm place until they double in size.

10. Bake for 10 - 15 minutes until golden brown.