

## Bread Rolls

### Ingredients

250g strong plain flour  
1 teaspoon fast acting yeast ) yeast, sugar, oil and salt can be bought  
1 teaspoon sugar ) from school for 20p  
Pinch salt )  
1 teaspoon oil )  
Approx 250ml warm water

### Method

1. Put all dry ingredients into a bowl with the oil and mix. Add enough warm water to make a moist dough.
2. Knead (push and fold) on a floured table for 5 minutes. Leave to rise for 10 minutes if time.
3. Shape into either 6 or 8 even sized and smooth topped bread rolls.
4. Leave to rise in a warm place for about 20 minutes until double the size.
5. Cook for 15 – 20 minutes at 200°C/GM6 or until it sounds hollow when tapped on the bottom.

