

Ingredients needed for: \_\_\_\_\_ Name: \_\_\_\_\_

## **BREAD ROLLS**

### **Ingredients**

250g strong flour  
15g margarine  
1 level tsp salt  
1 level tsp sugar  
150g warm water  
1 sachet easy-blend yeast  
Plastic bag  
Container

### **Equipment**

Mixing bowl  
Jug  
Knife  
Scales  
Teaspoon  
Baking tray  
Baking paper

### **Method**

1. Preheat oven to Gas 8 or 230°C. Rub margarine into flour.
2. Add sugar, salt and yeast and mix into flour.
3. Carefully add water and mix with a knife to form a dough.
4. Knead dough for 10 minutes and leave to rest for 5 minutes.
5. Shape dough.
6. Leave to prove for 20 minutes (preferably covered by a plastic bag).
7. Glaze with the egg/milk if required (provided by school).
8. Bake in an oven at Gas 8 or 230°C for approx 10-15 minutes until bread is golden brown and sounds hollow when tapped on the base.