

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.