

Shaped Rolls

Ingredients

- 250g strong plain flour
- 15g hard butter
- 1 packet of yeast
- Optional flavouring

- Tbsp. = Tablespoon
- Tsp. = Teaspoon



1. Add the **flour** and **butter** to a large bowl and rub together to form breadcrumbs.



2. Add the yeast and salt.



3. **Slowly** add **warm water**. Using a round blade knife, form a dough.



4. Bring together the dough with your hands into a ball



5. Knead the dough on a lightly floured desk for **5 minutes**



6. Divide the dough into 5-6 equal pieces.



7. Use the instruction sheets to shape the rolls. Place these on a lined baking tray.



8. Glaze with beaten egg. Place rolls in the cold oven.



8. Once ALL the rolls are in the oven, set to **210°C** and bake for **20-25 minutes**.