

BREAD ROLLS (Makes about 12 small rolls)

650g/ 1lb 7oz strong white bread flour

10g/ 2 tsp salt

5g/ 1tsp sugar

15g/ ½ oz butter **or** 15ml/ 1 tbsp vegetable oil

7g sachet of Easy Bake Yeast

400ml/ 14 fl oz warm water (1 part boiling, 2 parts cold)

- Preheat the oven to 230C / 450F / gas mark 8.
- In a warm bowl, mix flour, salt, sugar and stir in yeast.
- Rub the butter into the flour until **or** add the oil.
- Add warm water and mix to a soft dough.
- Knead for 10 minutes on a floured surface.
- If making loaves, divide between two warmed and greased loaf tins.
For rolls, divide into 50g-75g (2-3 oz) balls.
- Cover the dough and leave to rise in a warm place for about 30 minutes or until it has doubled in size.
- Place the tins (or rolls) onto the baking tray and bake for 30-35 minutes (15 minutes for rolls), until golden brown.
- Leave to cool on wire rack.