

Bite-sized Bread Rolls

(easy classroom recipe for 30 rolls)

Ingredients

1000g Strong white flour (1 kg bag)
30g yeast (one packet from supermarket)
Teaspoon salt
650g water

How to make them

1. Put all the ingredients in a bowl, and mix with your fingers to form a nice, soft dough
2. Tip out onto a clean surface and knead for 5 minutes.
3. Put the dough back into the bowl and cover with plastic bag. Leave this for 20mins.
3. Tip out onto a clean flat surface and cut into 30 pieces and round up each piece into a ball
4. Place all of the balls onto a baking sheet, leaving 5cm between each ball, and cover with a warm and damp clean tea towel
5. Let them double in size
6. Remove the tea towel and bake for 15 mins at 220 degrees centigrade until a lovely golden brown
7. Leave to cool down for 10 minutes. Best enjoyed while still warm