

BREAD ROLLS

Equipment needed –

Measuring cups, measuring spoons, 1 measuring jug, food processor, 3 baking trays, baking paper, 3 serving platters and cooling racks.

Ingredients from the Pantry –

- 2 ½ cups of warm water
- 2 tablespoons of olive oil
- 6 tablespoons of sugar
- 3 tablespoons of yeast
- 6 cups of flour
- 2 teaspoons of salt
- 1 teaspoon of baking powder

What to do –

1. Preheat the oven to 200°C.
2. Measure out 2 ½ cups of warm water into a measuring jug.
3. Measure out 6 tablespoons of sugar and add to the jug of warm water.
4. Measure out 3 tablespoons of yeast and add to the jug of warm water.
5. Measure out 2 tablespoons of oil and add to the jug of warm water. Mix well to combine and set aside for about 5 minutes until it becomes frothy on top.
6. Meanwhile measure out 6 cups of flour into the food processor.
7. Add 2 teaspoons of salt and 1 teaspoon of baking powder and blitz a few times to combine.
8. With the motor running, slowly pour the water mixture into the food processor and continue to blitz until a dough is formed.
9. Sprinkle your bench with a little extra flour, carefully remove the dough from the food processor and knead for a few minutes.
10. Divide the dough into small pieces so that you have enough for 1 for every person.
11. Shape the dough into small round buns. Brush the tops with a little milk then place on baking trays lined with baking paper.
12. Bake in a hot oven for 15-20 minutes.
13. Place on a rack to cool then arrange on 3 serving platters to serve.

Serves –

- 28 students.