



Ingredients

250g strong flour
½ x 5ml spoon salt
7g sachet of fast dried yeast
150ml warm water



Equipment

Weighing scales, sieve, measuring spoons, measuring jug, baking tray, mixing bowl, spoon, oven gloves and cooling rack.



Method

1. Preheat the oven to 220°C or gas mark 7. Grease or line a baking tray.
2. Place the flour and salt into a mixing bowl.
3. Stir in the yeast.
4. Make a well in the middle of the flour mixture and add the warm water. Mix to form a soft dough.
5. Sprinkle flour on to a clean work surface and place the dough on the surface.
6. Knead the dough for 10 minutes.
7. Divide the dough into 4 pieces and shape into rolls.
8. Place the rolls on the greased/lined baking tray.
9. Cover the dough rolls and leave to prove for 30 minutes in a warm place until they double in size.
10. Bake for 10 - 15 minutes until golden brown.



Handy hints

- Why not try adding 25g apple, grated cheese, dried fruit or chopped onion to the flour mixture?
- Decorate your bread with sesame seeds, poppy seeds, grated cheese or diced onion.