Bread Rolls

Recipe

- 500g of Bread or Plain Flour
- 300ml of lukewarm milk
- 35g of fresh yeast or 12g instant dry
- 1 tsp of salt
- 1 tsp of sugar
- 25g of softened butter

Depending on what flour you use you may need to add a drop more milk or use less

Instructions

Preheat the oven to 250C Conventional oven about 45 minutes before baking. Reduce the heat to 220C once you place the rolls inside. Bake for 20 minutes then remove the trays. Give them another 5-10 minutes all depending on how dark you want them

Fan oven - 230C then reduce to 200C