

Dinner Rolls



Makes 12

Ingredients:

2 ½ cups plain flour	200mL warm water
1 teasp salt	pinch sugar
80g butter, melted	1 packet of dried yeast

Method:

1. Prepare the yeast by mixing water, sugar, salt and yeast in a jug. Mixture is ready when it becomes frothy.
2. Place flour in a large bowl, making a well in the centre.
3. Pour the yeast mix in the centre and mix well.
4. Pour melted butter over the dough and mix again.
5. Allow dough to sit in the bowl, covered until it doubles in size.
6. Roll the dough into a circular shape and slice into 12 segments using a pizza cutter.

Roll each segments into a dough scrolls

