

SOFT DINNER ROLLS

SERVES: 24 rolls

PREP TIME: 1 1/4 hours

COOK TIME: 25 min



INGREDIENTS:

- 200 g warm milk
- 40 g butter
- 20 g sugar
- 1 tsp salt
- 500 g cake flour
- 10 g instant yeast
- 2 eggs, beaten
- 1/4 cup milk for glazing
- melted butter

METHOD:

1. Warm the milk and melt the butter, sugar and salt in the warm milk.
2. Cool until it is lukewarm.
3. Sprinkle yeast over lukewarm mixture and leave to dissolve.
4. Place the flour in a bowl and add the milk mixture and egg.
5. Mix to combine and knead well.
6. Place in a bowl and leave to prove for about 30 minutes or until it doubles in size.
7. Knock back and shape into small rolls.
8. Place on a floured baking sheet and allow to prove and double in size.
9. Brush with milk.
10. Bake at 180°C for 10-15 minutes or until golden.
11. Remove from oven and brush with melted butter while still warm.
12. Best served warm, but these can be kept and reheated just before serving.

Enjoy!