

Bread rolls

Ingredients for 12

- 6 cups Flour
- 3 tsp Salt
- Yeast mixture - 3 cups warm water, 6 tps sugar, and 6 tps of yeast
- For a family mixture rather than individual children, half all of these ingredients

Ingredients for each individual

- $\frac{1}{2}$ cup Flour
- $\frac{1}{4}$ tsp Salt
- $\frac{1}{4}$ cup of Yeast mixture - $\frac{1}{4}$ cup warm water, $\frac{1}{2}$ tsp sugar, and $\frac{1}{2}$ tsp of yeast

Equipment

1. Individual bowls and spoons
2. Baking paper and baking tray
3. $\frac{1}{2}$ cup, $\frac{1}{4}$ cup, $\frac{1}{4}$ teaspoon measure

Procedure for one person

1. Preheat oven to 180 degrees celsius
2. Put $\frac{1}{2}$ cup flour into a bowl
3. Add $\frac{1}{4}$ teaspoon salt
4. Add any other ingredients like chocolate chips or parsley
5. Stir in $\frac{1}{4}$ cup yeast mixture
6. Knead the dough and roll into a roll
7. Put on a baking tray.
8. Leave for 10 minutes
9. Bake for 10 to 15 minutes