

Becky Bakes...

BREAD ROLLS (or LOAF)

- 300g Strong Flour (white, brown or mixed)
- ½ teaspoon Salt
- 25g Margarine
- 1 teaspoon Sugar
- 1 sachet Dried Yeast
- 225ml tepid/warm Water

Makes 6 rolls or 1 medium loaf

Cook in the oven on a greased medium-size baking sheet (rolls) or greased medium loaf tin (loaf)



1. In a large mixing bowl, mix the flour and salt, then rub in the margarine
 2. Stir in the sugar and yeast
 3. Pour in water and stir well until a large clump of dough forms
 4. Dust the worktop with flour then lift the dough and coat it with flour
 5. Begin to knead the dough on the worktop, dusting with flour if needed but allow it to be a little sticky – “wetter is better”. Knead for 5 minutes
 6. EITHER (for rolls) divide the dough into 6 equal parts and knead each one briefly before shaping each as a knot, twist, “S”, plait or cottage loaf and place onto the baking sheet, leaving a little space between them
OR (for a loaf) Form the dough into a brick shape and place in the loaf tin
 7. Brush a little oil onto a sheet of clingfilm and lay gently over the rolls/loaf so it sits loosely at the edges and leave in a warm place to rise and double in size (30-60 minutes) (or overnight in the refrigerator)
 8. Oven on to Gas mk. 7, 210°, (190°C Fan)
 9. Remove the cling film and cook until golden brown: 15-20 mins (rolls) / 30-40 mins (loaf)
- TIP: To test if your bread is cooked, use oven mitts to hold it and tap the base. A hollow “thud” means it’s ready!

For a demonstration of this recipe, find me on YouTube:

https://www.youtube.com/watch?v=MiWV09H7yMw&fbclid=IwAR0I7wDDVfcxMgBFRHJdNwABlaR1iTMuFue5P5VmJr0qyKD_JiCOu2B6nk8