

# Tablespoon and Mug Bread Roll Recipe

## Adult Guidance

### You will need:

2 ½ mugs of strong white bread flour (approximately 375g)

1 mug of warm water (approximately 275ml)

1 tablespoon of yeast (approximately 7g)

1 tablespoon of salt

1 tablespoon of sugar

A mug

A tablespoon

A mixing bowl

A baking tray

You may wish to have extra flour for kneading the dough to prevent it sticking to the surface.

### Method

1. Mix the strong white bread flour, yeast, sugar and salt together in a mixing bowl.
2. Add in the mug of warm water. You may wish to add half to start with, then add the rest of the water in smaller amounts to get the consistency correct.
3. Knead the dough for 5 minutes.
4. Cover the dough and leave in a warm environment for about 30 minutes, while it rises.
5. Knead the dough again. Then, divide into approximately 8 equal-sized balls.
6. Place on a baking tray, cover and leave for 30 minutes.
7. Put the rolls in the oven at 200°C for between 12 and 15 minutes.
8. When golden brown, remove from the oven and leave to cool.  
(Top tip: Tap the bottom to check that the rolls sound hollow.)
9. Enjoy!

