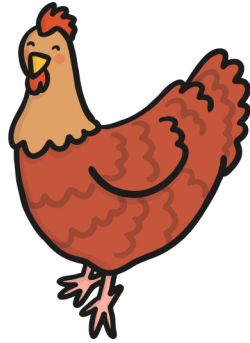


# Little Red Hen Bread Rolls Recipe



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## Ingredients:

1kg white bread flour  
2 sachets of dried yeast  
2 tbsp vegetable oil  
550-600ml water  
Pinch of salt  
Extra flour and oil for  
dusting and brushing

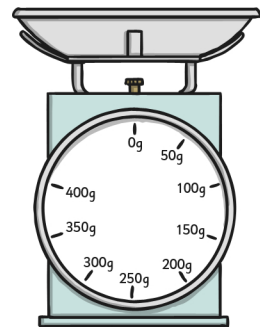


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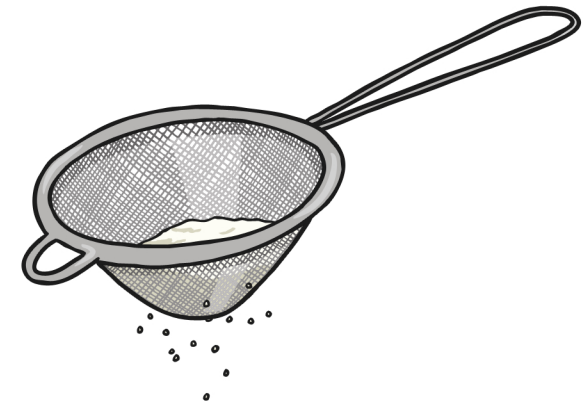
## Equipment:

Large mixing bowl  
Sieve  
Tablespoon  
Teaspoon  
Wooden spoon  
Cling film  
Measuring jug  
Scales

Pastry brush  
Scissors  
Baking trays  
Wire rack



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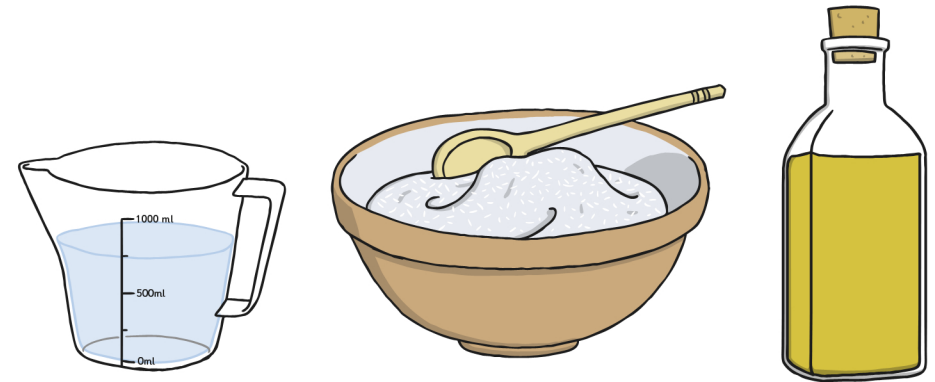


Sieve the flour into the bowl.

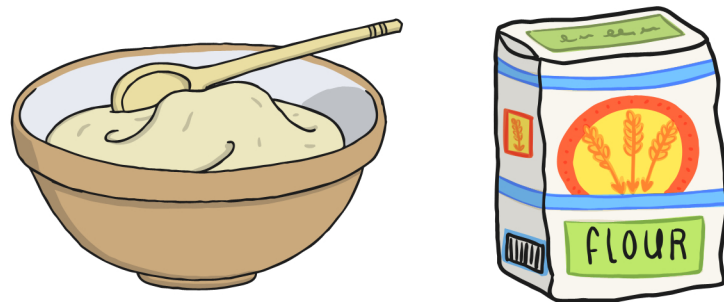
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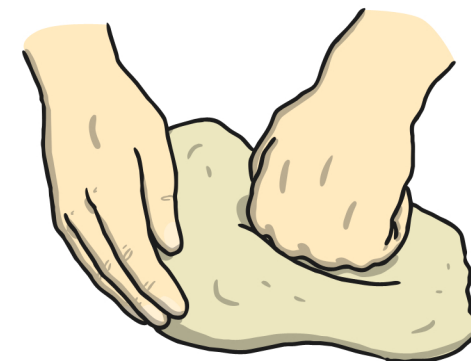
Add the salt and the yeast.



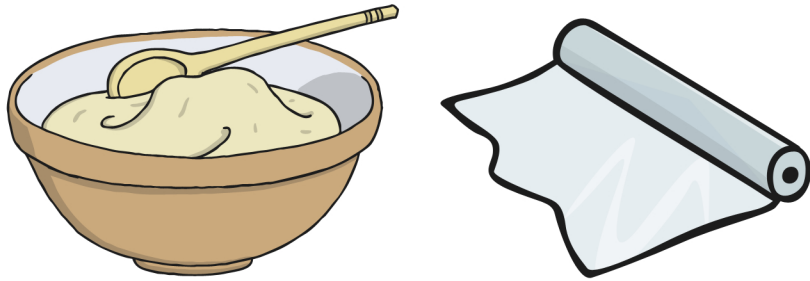
Add the oil and the water and mix together.



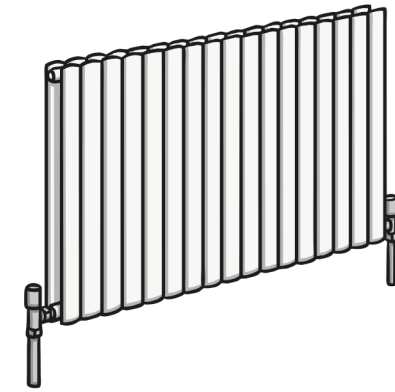
Tip the dough out onto a clean surface that has been dusted with flour.



Knead the dough.



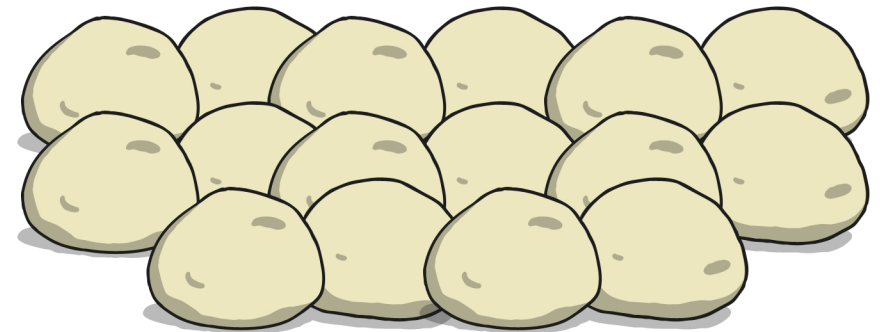
Put the dough back in the bowl and put some cling film on the bowl over the top to create an air-tight seal.



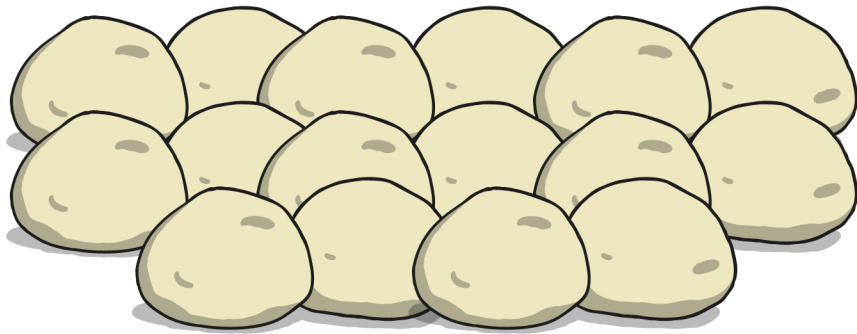
Leave the dough in a warm place for 1 hour.



Tip the dough out and knead for 2 minutes.



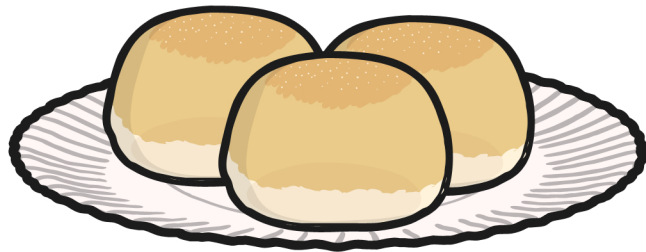
Cut the dough into 16 pieces, shape them into rolls and put them onto the baking tray.



Cover the rolls and leave to rest somewhere warm, until they have doubled in size.



Bake them in the oven for 12-15 minutes at 200°C.



Leave to cool.