

# **Bread Rolls**

Workstation:

## **Equipment**

Large bowl  
Spatula  
Baking tray  
Small bowl  
Measuring cups  
Measuring spoons

## **Ingredients**

2 ¼ cups plain flour  
1 tbsp baking powder  
½ tsp salt  
3 large eggs, room temperature  
1 ½ cups milk  
6 tbsp olive oil

## **Method**

1. **Preheat** your oven to 200°C
2. **Line** baking trays with baking paper
3. In a large mixing bowl **mix** together the flour, baking powder and salt
4. In a separate mixing bowl, **mix** together the eggs, milk and oil
5. **Pour** the liquid ingredients into the dry ingredients and
6. Using a spatula, **stir** the two together until combined. (The more you stir the more tough the bread can become)
7. **Separate** the dough and **roll** into balls (making sure there is 1 roll for each person)
8. **Place** on the baking tray
9. **Bake** until crust has turned golden