

HOME MADE BREAD ROLLS



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Yeast:

25 ml active dried yeast

5 ml brown sugar

125 ml lukewarm water

In a small bowl add the active dried yeast and brown sugar.

Add the lukewarm water and cover and place in a dark place for 15 – 20 min.

After the active dried yeast have been set aside it will make a frothing effect.

Bread Rolls:

3 cups flour

100 ml fresh cream

pinch of salt

In a mixer add the flour and salt.

While mixing, add the yeast.

Mix well until the dough comes out from all sides.

Place in a preheated oven of 70° C and let rise for 30 min.

After it have risen, roll into balls and rise for another 30 min on 70° C.

After it have risen add the cream on top and place in the oven for 50 min. on 150° C.

After it have been in the oven it should be golden brown on top.

Recipe posted by Kristie Townsend

Photo: Kristie Townsend