

# Bread Rolls (Kenwood)

## Ingredients

- 250ml milk
- 30g butter, melted
- 1 egg
- 400g plain flour
- 7g easy action dried yeast
- 60g caster sugar
- A pinch of salt
- 1 egg beaten



## Method

1. Heat the oven to 190°C.
2. Add the milk, butter and egg to the bowl and attach the whisk. Whisk together on a low speed
3. Remove the whisk and attach the dough hook and add the flour, yeast, sugar and salt. Knead on a medium speed for 6 to 8 minutes
4. Cover the bowl with a cloth and leave to rise in a warm place for an hour, or until doubled in size
5. Remove the dough from the bowl and form into 12 buns, place on a baking tray and leave to rise for another 20 minutes
6. Brush with some beaten egg and bake in the oven for about 20 minutes, or until golden and springy. Leave to cool

## Notes