

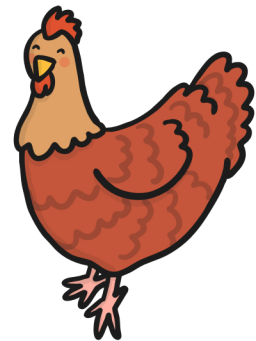
# The Little Red Hen Bread Rolls Recipe Sheet

## Ingredients

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

## Equipment

Large mixing bowl  
Sieve  
Tablespoon  
Teaspoon  
Wooden Spoon  
Cling Film  
Measuring jug  
Scales  
Pastry brush  
Scissors  
Baking tray  
Wire rack



## Method

1. Weigh the flour and sieve into the large bowl.
2. Add the salt and dried yeast, spoon in the oil, add the water.
3. Mix the oil and water into the flour with the wooden spoon until the dough is soft but not sticky. If it is too wet, add some more flour, if it is too dry add a bit more water.
4. Turn the dough onto a board or a clean work surface.
5. Knead by pulling and rolling the dough backwards and forwards.
6. Keep kneading for 8 to 10 minutes until the dough is smooth and springy.
7. Put back in the mixing bowl and cover with an oiled piece of cling film.
8. Leave the dough in a warm place for at least an hour until it has doubled in size and feels spongy. (The cling film allows you and the children to see what is happening!)
9. Tip the dough out on the board and knead for a minute or two.
10. Cut the dough into 16 pieces and make hedgehog rolls. Make a hedgehog shape and snip the surface with scissors to make the prickles. Add currants for eyes.
11. Cover the rolls and leave to double in size again.
12. Bake for 12 to 15 minutes at 200°C.