



## Easy French Bread Rolls

*(Makes 10 rolls.)*

*They can be stored in an airtight container for up to 2 days or frozen to be reheated in the oven)*

### Ingredients

220ml warm water (45 C or 110 F)  
8g active dry yeast  
15g white sugar  
20ml vegetable oil  
4g salt  
300g plain, strong bread flour

### Instructions

Combine the water, sugar and yeast in a large mixing bowl - stir well. Allow the mixture to stand for 10 minutes until the surface looks creamy.

Add the salt and oil to the bowl and stir well to combine. Gradually add a handful of the flour at a time to the bowl, stirring continuously, to form an elastic dough.

Use a spatula or scraper to transfer the dough onto a lightly floured surface. Knead the dough for 8-10 minutes until it becomes smooth and elastic.

Transfer the dough to a large, lightly oiled bowl. Gently turn the dough in the oil to coat. Cover the bowl with a tea towel and allow the dough to prove for 1 hour (until it has doubled in size).

Carefully turn the dough out onto a lightly floured surface and divide into 10 equal pieces. Use your hands to form each piece into a round roll (ball).

Place the rolls onto a baking paper-lined or lightly greased baking tray, at least 3 centimeters apart. Cover the rolls with a damp cloth and allow to prove for 30 minutes (until the rolls have doubled in size).

Preheat the oven 200 C (400 F).

Transfer the baking tray to the oven and cook for 15-20 minutes until the top of the rolls are golden brown.

Remove from the oven, allow to cool on a wire rack for 10 minutes and serve warm.