

Baden's Bread/Buns

50ml oil	560g high grade flour
300ml warm water	1 Tbsp sugar
2 tsp active yeast	2 tsp bread improver
1 tsp salt	

Combine wet ingredients and yeast together and stand for about 5 minutes before adding into the dry ingredients. Slowly mix to form a stiff dough and knead for 5 – 10 minutes. Place in a covered bowl in a warm draft free place for 20 minutes. Punch down the risen dough and cover to let rise another 40 minute – 1 hour when approximately double in size.

Roll into balls and press down slightly. Raise in oven around 50 degrees until double and then turn oven up to 200 degrees, cooking until golden brown.

Instead of making bread rolls, the dough can be placed in a bread tin or on a tray a a loaf of bread.

If using a bread maker place ingredients in the bread maker in the order specified by the manufacturer and use the dough cycle.