

Baking bread (using a bread mix)



1. Add bread mix to a bowl
(based on 495gsm packet)



2. Add 25 gsm/ 1oz butter or
margarine



3. Add 350 ml/ 12 floz warm
water



4. Mix to a dough.

5. Knead on a floured surface for
10 minutes



6. Shape dough into rolls

7. Cover with damp cloth or
clingfilm and leave until doubled
in size (aprox 1 - 2 hours)



8. Bake in oven at 220 C for 20
minutes.

9. Enjoy!



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