

Paul's Bread Pages

The site for bread lovers everywhere

Bread Making Machine

Robert Howard's Soft Rolls

These soft rolls have been developed using a bread making machine to give a bread roll with a soft bite and a good taste.

250g Strong white bread flour
250g Plain white flour
½ teaspoon salt
20ml oil
300ml warmed milk and water mix (1:1 ratio)
1 teaspoon quick action dried yeast

Mix the water and milk and pour it into the bread machine pan. Add the oil to the pan. Gently spoon the flour over the liquid so that it floats. Add the salt and yeast.

Select the program setting according to the manual for your machine for white loaf and set the size of the loaf to 750g (0.75kg). However, the Kenwood Bread Maker used is set to the 'dough setting', which takes about 90 minutes. Start the machine.

At the end of the first knead cycle (about 4 minutes) open the lid and check that the mix is complete. In some machines a wooden spoon may be needed to mix in some residues of flour at the edges at this point, the close the lid and let the machine continue.





After the second knead cycle, switch the machine off and remove the dough onto a clean floured surface. Roll out into a long sausage shape and cut into 8 equal pieces.

Form into rounds and place evenly onto a large baking sheet. Switch on the oven to warm to 200°C whilst leaving the rolls to double in size for about 30 minutes. Bake for 16-17 minutes until done. Cool on a wire rack.



If you are using the dough to bake a loaf, place in a loaf tin or shape by hand on a baking tray and bake for 30-35 minutes.