



# QUICK AND EASY BREAD ROLLS

**PREP TIME:** 3.5 hours

**COOK TIME:** 20 mins

**SERVES:** 10

## INGREDIENTS

2½ cups flour  
1/4 teaspoon yeast  
Pinch of salt  
Pinch of sugar  
1¼ cups lukewarm water

## METHOD

Mix flour and salt in a bowl.

Add yeast and sugar to lukewarm water and let sit for 2 minutes. Make a well in the flour and pour in water/ yeast mix, combining to form a wet dough. Place the dough in a warm spot and let this rise for 2-3 hours.

Separate mix into 6 equal portions and roll into round dough ball.

Place on a well-floured baking tray and cook in a hot Cookswell oven for 15-20 mins.

Serve piping hot with a large pat of butter.



Mix in dried herbs, nuts, seeds or spices for variety and added flavor



Camping tip: prep and freeze a soup to heat and serve with these buttered rolls on a chilly evening out.



## COOKSWELL OVEN COOKING TIPS

Begin cooking when the coals are lit. The charcoal should look grey and there is no smoking. Close small air inlet doors according to the amount of heat needed – (open for more heat, close for lower heat).

When you put your dish into the oven, make sure the dish doesn't touch the sides of your jiko. Once you've finished cooking your bread you can use your oven for any other items you need to cook.

If you are done cooking, leave the doors open to let the oven slowly cool down. When the doors and grill are warm to the touch, use a supabrite or durable cloth to wipe off any food that has spilled. This reduces wear and tear, as well as keeps dishes from retaining a smoky flavor.

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