

# REALLY EASY BREAD ROLLS



Experiment with adding extra ingredients in the dough like cheese or broccoli !

**Bakers Buzzin**  
CHILDREN. LOVE. COOKING.



## Ingredients

- 2/3 cup warm water
- 1 tsp instant yeast
- 1/2 tsp sugar
- 1 2/3 cups all purpose flour (plus more for kneading)
- 1/2 tsp salt
- 1 Tbsp olive oil
- 1 egg, whisked
- Sesame Seeds (optional)



## Instructions

- 🍪 **Preheat** oven to 400 degrees F.
- 🍪 **Heat** water in a microwave safe bowl for 20-30 seconds. Check the temperature with a thermometer to make sure the water is about 110 degrees F.
- 🍪 Add yeast & sugar into the warm water and **mix** with a whisk. Let yeast sit for 5 minutes.
- 🍪 In a separate mixing bowl add flour. **Create a well** in the flour and add salt and olive oil.
- 🍪 After 5 minutes, add the yeast mixture to the flour mixture and **stir** with a wooden spoon until the mixture forms a ball. Add extra flour if needed to form the ball.
- 🍪 Place dough on a floured surface and **knead** for 8 to 10 minutes using the heel of your hand. Add flour as needed until dough is smooth and not sticky.
- 🍪 Cut the dough into 8 equal pieces and roll each piece into individual balls.
- 🍪 Place dough balls on a floured baking sheet to **rest** under a kitchen towel until doubled in size (about 45 minutes).
- 🍪 After dough has rested, **brush** the tops of the rolls with a light coating of whisked egg.
- 🍪 **Sprinkle** rolls with sesame seeds or other types of seeds such as caraway, poppy and sunflower.
- 🍪 **Bake** at 400 Degrees for 12-13 minutes or until the tops of the rolls are golden brown
- 🍪 Remove from the oven and let the rolls **cool** for 5 minutes, then enjoy!