








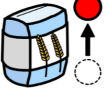




Dinner bread rolls



Serves 2



Equipment				
 Mixing bowl	 Measuring cups	 Wooden spoon	 Baking tray	 Oven gloves
 Brush				
Ingredients				
2 cups of self-raising flour				
1 cup of greek yoghurt				
Sunflower oil				



Method

- 1. Mix the flour and yoghurt in the mixing bowl



- 2. Knead the dough



- 3. Cut the dough in 6 portions



- 4. Shape bread rolls



- 5. Brush with a bit of oil



- 6. Bake at 180 degrees for 12 minutes



https://www.youtube.com/shorts/eFkyo_b3Bm4