



12

SERVES/MAKES



COOKING TIME:  
< 30 min



COOKING STYLE:  
Oven

## LANCEWOOD® FRESH WHITE ROLLS

### INGREDIENTS:

10 g instant yeast  
4 x 250 ml cake flour  
125 ml sugar  
5 ml baking powder  
2.5 ml salt  
60 ml butter, melted  
250 ml **LANCEWOOD® Buttermilk**  
125 ml warm water  
Extra flour for kneading  
Extra melted butter for brushing

### To serve:

**LANCEWOOD® White Cheddar**, grated

### METHOD:

Using a large bowl, mix the yeast, flour, sugar, baking powder and salt together. Beat the melted butter, buttermilk and warm water together. Add to the dry ingredients. Mix into a dough and knead for 5 minutes until soft and smooth. Dust with extra flour if necessary. Brush with melted butter and cover with cling wrap. Cover with a clean dishcloth and leave in a warm place to rise until doubled in size.

Uncover and punch down the dough. Shape into 12 rolls and place on a baking sheet lined with baking paper. Brush with butter and cover loosely with cling wrap and a clean dishcloth. Leave in a warm place to rise until doubled in size. Meanwhile preheat the oven to 175°C. Uncover and sprinkle with flour.

Bake for 20 – 25 minutes or until the rolls sound hollow when tapped. Transfer to a wire rack to cool.

### To serve:

Serve warm with butter and grated cheese and enjoy!

### PRODUCTS USED:

NEW



Buttermilk



White Cheddar

**ENJOY!**