Bread Roll recipe

Ingredients:

* 240ml milk
  + Get out of fridge 20 mins before making
  + Whole milk works best, but low-fat and non-dairy milks will work too
* 2 ¼ tsp instant yeast
  + This makes the bread rise!
* 2 Tbsp granulated sugar
  + This helps the yeast to work
* 1 large egg
  + To provide structure
* 60g unsalted butter
  + Get this out of the fridge 20 mins before making
  + Cut it into 4 pieces for easier mixing
* 1 tsp salt
  + To add flavour
* 400g bread flour
  + You can use plain flour if you don’t have bread flour

Method:

1. In a bowl, mix the milk, yeast and 1 tbsp of sugar. Cover with a clean tea towel and leave it for 5 minutes
2. Add the remaining sugar, the egg, butter, salt and 150g of flour. Mix together and gradually add the rest of the flour. Keep mixing until the mix becomes doughy and pulls away from the sides of the bowl.
3. Start to knead the dough in the bowl, if it feels too wet, add another tbsp of flour. Your dough should be soft and a little sticky, but you should be able to knead it without it sticking to your hands or the counter too much!
4. Sprinkle some flour on the counter and start to knead the dough - use both hands to push and pull the dough together, for about 5 minutes.
5. Lightly grease a bowl double the size of your dough ball, and place your dough in the bowl. Cover with a clean tea towel and leave to rise in a warm place (not in a hot oven!) for 1-2 hours.
6. Grease or line a baking tray with greaseproof paper.
7. Once your dough has risen, turn it back onto a lightly floured surface and knead it for a minute or 2 to knock the air out.
8. Divide the dough into 12-16 pieces (depending on how big you want your rolls to be) and shape it into your bread rolls. You can do this by rolling it in your hands until you have a smooth ball.
   1. To make emoji faces, keep 2 balls and make facial features out of them, use a little bit of milk to stick these to the top of your bread rolls.
9. Place each roll on the baking tray, spaced about 1-2cm apart.
10. Now cover with the tea towel and leave to rise in a warm place again, for another hour or 2.
11. About half an hour before you want to cook the rolls, turn your oven on to 180℃.
12. Remove the towel and place your bread rolls (which should be bigger and pushing into each other) on the lowest shelf in your oven - this should help the rolls not to burn!
    1. If you are using dried fruit to make your emojis, add them to the top of the bread now, just before they go in the oven.
13. Bake your bread rolls for 20-25 minutes - you may want to check them half way through and turn the tray round for an even bake! IF you notice the tops getting too brown, loosely cover the tray with some tin foil.
14. When they are a golden-brown colour, take them out of the oven. You can add a honey-butter glaze to your rolls if you like - just melt 2 tbsp butter and squeeze some honey in, then brush over the top of your rolls when they’re still warm.
    1. If you are using CAKE pens (Don’t use ordinary felt pens!) to make your emojis, draw your faces on before adding the honey-butter glaze!
15. Leave to cool on a cooling rack before serving