



Parker House Rolls

Ingredients:

450g strong white flour
25g castor sugar
1/2 tsp salt
85g butter
1 1/2 tsp easy blend yeast
1 egg
125ml milk
125ml water

Method:

1. Put flour, salt and sugar in Kenwood bowl with yeast, 25g butter, yeast and liquids (inc. egg)
2. Using dough hook, knead on minimum for 1 minute then on 1 for 5 minutes.
3. Allow to rise for 45 mins or until double the size.
4. Knock back and knead again for 4 mins.
5. Melt remaining butter.
6. Roll dough to 1cm thickness and cut approx. 15 x 8cm discs.
7. Pour half melted butter on large baking sheet and spread well.
8. Brush remaining butter over one side of disc, then gently fold over
9. Place discs on baking sheet so they are just touching each other, seam side up. Brush with more butter, pouring over the excess.
10. Cover with tea towel and leave to prove for 45mins.
11. Bake at 180 degree fan oven for 12 - 15mins.
12. Serve warm.

