



## In the Kitchen with Infants Students

### YOGHURT BREAD ROLLS

#### FRESH FROM THE HEN HOUSE: Eggs



Lemons



Blueberries



Tomatoes

#### Ingredients

2 cups SR Flour

1 $\frac{3}{4}$  cups + 2 tablespoons Greek yoghurt  
(total measurement)

1 egg, lightly beaten for egg wash

#### Equipment

Large mixing bowl

Large rimmed baking tray

Dough cutter



#### Method

1. Preheat oven to 175°C. Line baking tray with baking paper.
2. In a large bowl, add flour and yoghurt. Stir with a spatula just until the flour and yoghurt are incorporated and a dough forms - dough should be a little bit sticky - add a tablespoon of flour at a time, until smooth and workable.
3. Form a round, thick disc and then divide dough evenly into 9 pieces. Grab one of the dough pieces and roll it with your hands until it forms a ball and place on baking sheet. Repeat with remaining pieces, spacing balls 3 cm apart. Brush with egg wash.
4. Bake 25 minutes or until golden.