

CHEESY BACON ROLLS/TWISTS

Main tool and equipment

Oven, sieve, spoon or whisk, measuring cups, baking tray, measuring jug, grater

Production skills

Sifting, stirring, kneading, grating

Cooking processes

Baking

Ingredients

Cooking Spray

2 ½ cups of self-raising flour

60grams of butter

¾ cup of milk

1/3 cup tasty cheese, grated

¼ cup diced bacon pieces

Method

- 1 Preheat the oven to 200°C.
- 2 Lightly grease an oven tray using cooking spray
- 3 Sift flour into a large bowl and add butter
- 4 Using fingertips, rub the butter into the flour until the mixture looks like breadcrumbs
- 5 Make a well in the center and pour the milk into it
- 6 Stir until mixture forms a soft dough.
- 7 Sprinkle some flour onto the bench and knead the dough gently
- 8 Divide dough into 6 pieces and roll each piece into a ball. **Get creative with your rolls:** create a different sizes, shapes or designs.
- 9 Use a knife to gently mark a cross on the top of each ball
- 10 Spread even amounts of cheese and bacon pieces on top of each roll.
- 11 Place onto tray and bake for 15 minutes or until rolls sound hollow when tapped

Cooking time: 15 minutes

Preparation time: 30 minutes

