

Cheesy Crunchy Bread Rolls



Ingredients:

- 4 cups self-raising flour (G.F option plus 1tspn. of Xanthan Gum)
- 2 teaspoons salt
- 2 tablespoons butter (Dairy Free option)
- 1 cup milk (Lactose Free option)
- 1 cup water
- ½ cup grated cheese
- 3 Shallots, finely chopped

Instructions:

1. Preheat oven to 220c and line two trays with baking paper.
2. Finely chop **shallots**.
3. Next, place the **self-raising flour**, **salt** in a large mixing bowl.
4. Put butter into bowl with the flour mix and rub it into the flour with your hands to combine.
5. Form a well in the centre, then pour in the **milk** and **water**. Give everything a really good stir until it forms a nice dough.
6. Add grated **cheese** and **shallots**. Mix together.
7. Separate the dough into 15 portion sizes (tasty mini dampers).
8. Now pop your dough onto the lined tray and slice a cross into the top using a sharp knife.
9. Bake for around 10mins at 220 °C, then for a further 8mins at 180 °C until your gorgeous damper is golden brown and delicious looking.
10. With the help of an adult helper, tap the bottom and your damper should sound hollow – that's when you know you're done!

Step by Step Instructions:

1. Preheat oven 220c and line 2 trays with baking paper.



2. Mix self-raising flour and salt into a large bowl.



3. Add butter and rub it to the flour mix with your hands.



4. Form a well then pour in milk and water. Mix together until it form a dough.



4. Add cheese and shallots, knead dough on a clean floured surface.



5. Put dough onto lined tray and slice a cross into the top using a sharp knife.



6. Bake in oven for 10mins at 220c then reduce to 180c for a further 8mins.



7. Wash and dry dirty dishes and utensils. Wipe down work bench and sink.

