

## Cheesy Bread Rolls

50g butter or margarine  
150ml milk  
450g strong plain flour, plus extra for dusting  
1 tsp caster sugar  
Small pinch of salt  
Small pinch of mustard powder  
1 tbsp fast-action dried yeast  
1 egg  
100g cheddar cheese  
3 tbsp milk or beaten egg for glazing

### Method:

1. Preheat the oven to 220°C. Grease a baking tray or line it with greaseproof paper.
2. Put the butter and milk into a small pan over a low heat and cook until the butter is melted. Remove from the heat and allow to cool.
3. Sift the flour into a large mixing bowl. Add the sugar, salt, mustard powder and yeast and mix together.
4. Crack the egg into a small mixing bowl and beat well with a fork. Make a well in the flour and add the beaten egg, then add the melted butter and warm milk. Mix well.
5. Grate the cheese and add to the mixing bowl. Mix really well until everything comes together to form a fairly soft dough that leaves the sides of the bowl clean (you can use your hands if it becomes too difficult to do with a wooden spoon). If the dough is too sticky, add some more flour and if it is too dry, add some more milk.
6. Dust your work surface with flour and turn the dough out on to it. Knead well for 5 mins or until the dough is smooth and no longer sticky.
7. Put your dough back in the bowl, cover with cling film and leave in a warm place (such as an airing cupboard) until you have a ball of dough that has increased in size and feels light to the touch. This could take anywhere between 15 mins and one hour.
8. Knead the dough again lightly on the floured surface and divide into 8-10 equal sized pieces.
9. Shape each piece into a round bun and place on the baking tray. Leave plenty of room in between as they will grow in size.
10. Glaze the top of your rolls by brushing them with milk or beaten egg.
11. Bake in the middle of the oven for 20-25 mins then remove from the oven and allow to cool on a wire cooling rack.