**INGREDIENTS**

- 100g **STRONG BREAD FLOUR**
- a pinch of **SALT**
- 1 tsp **QUICK ACTION YEAST**
- 2 tbsp **VEGETABLE OIL**
- 1 tbsp **SUGAR**

**METHOD**

1. Mix together the **FLOUR**, **SALT** and **YEAST** in a bowl.
2. Make a well in the centre of the bowl.
3. Add in the **VEGETABLE OIL** and warm water.
4. Mix with a spoon until a dough is formed.
5. Turn out the dough on a lightly floured surface.
6. Knead for 5–10 minutes until smooth.
7. Make the dough into shapes— it’s time to get creative! Stars and the moon, flowers, hearts or just put the dough in a loaf tin.
8. Leave in a warm place for around an hour until the dough has doubled in size.
9. Preheat the oven to 180c (gas mark 4)
10. Bake in the oven for 15–20 minutes for shaped rolls, or 20–30 minutes for loaves.
11. Test to see if cooked by tapping the bottom with your knuckle. If it makes a hollow sound, it's cooked. Leave to cool and enjoy.

**VOILÀ!**