Hedgehog Rolls

Ingredients

- 350g bread flour
- 1 tsp dried yeast
- 1 tsp salt
- 200ml warm water
- A few raisins for eyes

Method

1. Add the bread flour, yeast and salt to a large mixing bowl. Pour in the warm water and mix together with very clean hands until you have a rough dough. If the mix is too sticky, you could add a bit more flour.

2. Tip the dough onto a clean floured surface and knead for about 5 minutes. Kneading is when you fold, press and stretch the dough with your hands, it's very important to help make your bread rolls rise in the oven.

3. Put the mixture back into the bowl and cover with a clean tea towel. Leave it to rise for an hour. It should double in size!

4. Preheat the oven to 220°C (200 fan) / gas mark 7

5. Scrape the risen dough out onto a floured surface and knead again for about 5 minutes. The kneading will help make the dough silky smooth.

6. Divide the dough into 4 equal balls and roll each ball into an oval shape. To make your rolls look like hedgehogs, pull a pointy nose out from one end of each oval.

7. Now you need to give your hedgehogs some spikes! Ask your grown-up helper to use scissors to snip deep cuts along the back of each roll. Then, pull up the spikes.

8. Give your hedgehog two raisin eyes and another raisin to be its pointy nose!

9. Finally, glaze the hedgehogs with a little milk, to help them go brown and place onto a baking tray. Leave enough space between each hedgehog as they may expand a little in the oven.

10. Bake for 25 minutes or until golden brown.