



# THE 'GRATE' MISSION BAKE OFF

## Hedgehog rolls

Amount	Ingredient	Extra information
450g	strong white bread flour	
2 tsp	Salt	
1 tsp	Caster sugar	
7g	Dried fast action yeast	Usually one sachet
50g	Butter	Will need to be melted
250ml	milk	
1	egg	

This will make about 8 hedgehogs or a hedgehog family of two adults and two children.

What you need to do.....

1. Measure all the dry ingredients put in one bowl
2. Measure out the butter and pop in a small microwavable bowl, add the milk and heat, not too hot, just warm as heat will 'kill' the yeast and your hedgehogs will be a flat one!!
3. Add this mix to the dry ingredients and add your egg.  
**TOP TIP** – crack your egg in a bowl first so if its bad or there is shell you won't ruin your mix.
4. Mix all the ingredients together, and knead for 5 – 10 mins your dough needs to be like elastic!  
**SOME SCIENCE!**  
Wheat flour contains two proteins—gliadin and glutenin—which combine to form gluten. When bread dough is first mixed together, the proteins are mangled and knotted in no particular order. But as the dough is kneaded, the proteins line up to form giant chains of amino acids, creating a matrix within the dough itself. It's this matrix that allows the dough to trap gas released by the yeast or other leavening agents, resulting in the rise.
5. Now pop it in a bowl that has been oiled and cover with a damp tea towel and leave in a warm place, until it is doubled in size (40 mins-1 hour)
6. Then take the dough out and whack it or in technical terms knock it back, this gets rid of air.
7. Now make your little hedgehogs or a hedgehog family. Pop them gently on a baking tray. To make the spines, snip the dough with scissors and use the currants for the eyes.

8. Pre heat oven to 200
9. Cover them again for the last time, with a blanket (or tea towel from earlier will do) leave them warm up and grow for half an hour in a warm place.
10. Bake them for 15 mins or until golden.

Enjoy warm with proper butter !!

