

## MILK BREAD

300g strong flour  
1 level tsp salt  
7g fast action yeast = 1 sachet  
20g butter  
180 ml milk

### Method

1. Add salt to flour and yeast, taking care to keep them apart
2. Rub in the butter
3. Warm the milk a little and add it
4. Mix to a smooth ball and knead for 10 minutes
5. Leave to rise 30 mins
6. Shape into loaf, plait or rolls
7. Leave to rise again
8. Bake in hot oven for 10 - 20 minutes depending on size.