

Buttery Rosemary and Sultana Rolls

The rosemary and fruit go especially well together, making bread rolls which can be used both for sweet and savoury purposes. Makes 10.

- 1 egg
- 150 ml milk
- 1 tbs sugar
- 30 g butter – chopped
- 1 tbs [rosemary](#) leaves – finely chopped
- 1 tsp salt
- 280 g bread flour (A mix of white and wholemeal is nice)
- 1½ tsp quick action yeast
- 50 g sultanas
- 50 g softened butter

Mix the flour, sugar, salt, rosemary, yeast and 30 g of butter in a large bowl. Make a well in the centre and add the egg and milk.

Incorporate into a dough and then turnout onto a lightly floured surface and knead for 5 minutes.

Add the sultanas to the dough and knead until they are evenly mixed in.

Return the dough to the bowl and leave to rise in a warm place until doubled in size.

You may of course use your breadmaker: Simply add the ingredients in the order specified by your machine, adding the sultanas at the beep, and use the dough setting.

Whilst the dough is rising, preheat your oven to 180°C, 350°F, Gas Mark 4 and use a little of the softened butter to grease a muffin tin.

Roll the dough to make a rectangle roughly 8 mm thick and spread with the softened butter.

Cut the rectangle lengthways into 4 strips and stack these one on top of the other.

Cut the stack into 10 pieces with a sharp knife and carefully transfer each piece to the muffin tin.

Again leave to rise until the dough pieces have doubled in size and filled the muffin cups.

Bake for 20 – 25 minutes until just golden.

These make great dinner rolls to serve with soup and taste equally good spread with butter and jam for tea.