



# Garlic Dough Balls

## Ingredients

### Dough Balls

- 460g All White bread flour
- 1tsp Caster Sugar
- 1tsp Salt
- 1 Easy Bake Yeast Sachet (7g)
- 300ml Warm Water

### Garlic Butter

- 3tbsp Melted butter
- 1-2tsp Garlic powder

## Method

- Place flour, sugar and yeast into a large bowl and stir together.
- Add enough water to form a dough, then knead the dough on a lightly floured surface smooth and elastic
- Divide the dough into 20 small pieces and roll each one into a ball, place on a baking tray ensuring enough space in between, cover and leave in a warm place for 20-30mins, until the balls have almost doubled in size.
- In a small bowl mix the melted butter and garlic together
- Brush Garlic butter into dough
- Preheat the oven to 230°, gas mark 8 and bake for 10mins. Then reduce the heat to 200°, gas mark 6 and bake or a further 10mins or until dough balls have risen, and golden brown.
- Once cooked brush over remaining garlic butter

Enjoy!

