



## Hedgehog Rolls

### How to make

- Mix 500g Croots strong white flour, 2 tsp salt and a 7g sachet of fast-action yeast in a large bowl.
- Make a well in the centre, then add 3 tbsp olive oil and 300ml water, and mix well. If the dough seems a little stiff, add another 1-2 tbsp water and mix well.
- Tip onto a lightly floured work surface and knead for around 10 mins. Once the dough is satin-smooth, place it in a lightly oiled bowl and cover with cling film. Leave to rise for 1 hour until doubled in size or place in the fridge overnight.
- Line a baking tray with baking parchment. Knock back the dough (punch the air out and pull the dough in on itself) then cut into 4-6.
- Mould the dough segments into balls and by squeezing with slightly more pressure at end of the ball to create a slight point (this will be the nose) Be quite firm otherwise it will bounce back.
- Place it on the baking parchment and cover with a damp cloth to prove for a further hour until doubled in size. Heat oven to 220C/fan 200C/gas 7.
- Using scissors (supervise smaller children) snip into the dough to create the hedgehog spikes. Press raisins or chocolate drops in for the eyes.
- Bake for 15-20 mins until golden brown and the rolls sound hollow when tapped underneath. Cool on a wire rack.
- Store in an air tight container for up to 2 days