

GARLIC & CHIVE BREAD ROLLS

Gluten Free, Dairy Free, Soy Free, Low Salicylate

Premix:

This recipe uses a premix

- **WELL & GOOD CAFÉ STYLE BREAD MIX.**

Ingredients:

- ½ pkt (375g) Well & Good café style bread mix
- 2 Tblsp (50ml) canola or vegetable oil
- 1 ½ cups (375ml) water
- ½ cup chopped chives
- 2 cloves garlic, peeled and crushed

5 x 4 inch round spring form pans

OR

6 hole, large muffin tin

Multibake paper and Nuttalex for greasing

Method:

- Preheat oven to 200°C fan-forced.
- Grease each tin (or muffin hole)
- Line the round base with Multibake paper
- Combine the chives and garlic in a bowl
- In the bowl of an electric mixer, combine the premix, oil and water
- Beat for 2 minutes until the mixture becomes thick
- Fold the garlic and chives through the bread mix
- Spread mixture evenly between the cooking tins and let it sit for 15 minutes
- Place in the oven and bake for approximately 45 minutes
- Remove from pan and cool on a wire rack

Alternatively:

1. To make the small bite sized bread, in the photograph from the workshop
2. Preheat oven to 180°C fan-forced.
3. Place a tablespoon of mixture into baby sized cupcake trays (brushed with oil)
4. Cook for 20 minutes

2. To make a sweet bread. Instead of the chives and garlic add

- 4 canned pears halves, diced small
- ½ cup chopped cashews (unsalted)
- Toast each slice in a sandwich maker before eating

