



# Graham's Bakery

## Soft Rolls Ingredients

The ingredients are listed in 3 categories, in the best column are the ingredients that will give the best results, good are reasonable replacements and the acceptable variants should only be used if the others are not available.

Ingredients	Best	Good	Acceptable
<b>Bread Flour White Wholemeal also for brown</b>	<b>Extra Strong Bread Flour</b>	Strong Bread flour	Stoneground Extra strong,
<b>Fat</b>	<b>White Shortening, TRES, COOKEEN (block), Lard, Drip- ping</b>	Coconut oil, Goose Grease,	Rapeseed, Sunflower, Corn, Vegetable oil.
<b>Salt</b>	<b>Table salt,</b>	Rock salt, sea salt, Low sodium salt,	Rock salt, sea salt, Low so- dium salt,
<b>Sugar</b>	<b>Honey / Glucose / Fructose /</b>	Corn syrup, Golden syrup, Malt Flour, Molas- ses / Blacktreacle, Malt extract,	Any form of Sugar (NOT Sweeteners)
<b>Yeast</b>	<b>Fresh (also called Baker's / Com- pressed)</b>	Dried Yeast	Easy bake / Easy blend / fast acting / quick Yeasts
<b>Milk Powder (optional)</b>	<b>Full Cream milk powder</b>	Skimmed Milk Powder	Scalded milk to replace wa- ter
<b>Water (COLD)</b>	<b>Tap water if safe to drink</b>	Any unadulterat- ed bottled water	-----