

Bread Machine Recipes

Frozen Throved Rolls

INGREDIENTS (Bread Machine)

- ¼ cup warm Water.....
- 1 cup warm Milk.....
- ⅓ cup melted Land of Lakes Butter.....
- 1 Egg beaten (at room temperature).....
- 3 cups Bread Flour.....
- 1 cup Cake Flour.....
- 2 tablespoons Wheat Germ.....
- ½ cup granulated Sugar.....
- 1 teaspoon Salt.....
- 1 tablespoon Active Dry Yeast.....

PREPARATION

- Place the ingredients in the machine in the order listed above.
- Select the dough setting.
- 30 minutes before the rise cycle is completed, dump dough out onto a board. Cut dough in half, then in half twice more. Then cut each piece into 3. Roll each individual piece into a ball and put two in each well of a well greased roll pan.
- Immediately cover with aluminum foil and freeze.

Makes 12 rolls.