

Bread Machine Recipes

Threwed Hot 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.
- After cycle is completed, dump dough out onto lightly floured 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.
- Let rolls rise in a warm place approximately 2 to 3 hours.
- Preheat oven to 350 degrees F. Bake rolls 10 to 12 minutes or until light brown.
- Brush top of rolls with butter, if desired. Serve as soon as they are cool enough to throw.

Makes 12 rolls.