

Bread Machine Recipes

Serrated Rolls

INGREDIENTS

BREAD DOUGH

- 1 cup Water.....○
- 1 Large Egg.....○
- 3 ¼ cup Bread Flour.....○
- 4 tablespoons Sugar.....○
- 1 teaspoon Salt.....○
- 3 Tablespoons Dry Milk.....○
- ¼ cup Butter.....○
- 1 teaspoon Sweet Dough Enhancer.....○
- 1 ½ teaspoon Active Dry Yeast.....○

EGG GLAZE

- 1 Large Egg.....○
- 4 tablespoons Water.....○

PREPARATION

- Place bread dough ingredients into bread machine, select dough cycle.
- After dough cycle is complete, put dough on lightly floured board. Roll out into ¼ to ⅜ inch thickness. Cut 12 rounds with a 3 inch cutter and another 12 rounds with a 2 inch serrated cookie cutter. Place the small one on top of the large one. Brush in between and on top with Egg Glaze.
- Place on cookie sheet and let rise in a warm place for 30 minutes. Place into a 375° oven for 10 to 15 minutes or until golden brown.

MAKES 1 dozen large rolls.