

# Pot Roast Meal

## Dinner 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 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. Cut 12 rolls that measure approximately 1 ½ inches wide by 3 inches long. Place on cookie sheet and cut slit lengthwise down each roll about ½ inch deep. Brush each roll with Egg Glaze.
- 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.**