

Amazing Homemade Rolls

Preparation time: 20 minutes + rising time	Cook time: 12 to 15 minutes
Number of Servings: 16	Serving Size: 1 roll
Ingredients: Flour, Whole Wheat 4.5oz Flour, White 4oz Yeast 1/4oz Dry Nonfat Milk 2/3oz Sugar 1oz Salt 1/4oz Oil 1.25oz Water 1/2 cup	Kitchen tools needed: Mixer Mixing Bowl Dough Hook Attachment
Directions: 1. Measure all dry ingredients into mixing bowl. Using the dough hook attachment, mix on low speed to combine the dry ingredients. 2. Add oil and warm water (100-110 degrees) to the dry ingredients. Turn mixer to low speed to combine. (Note: if all the flour has not been picked up off the bottom of the bowl, add a few ounces of water at a time.) 3. Once all ingredients are combined, turn the mixer to medium speed and mix 3-10 minutes until dough leaves the side of the bowl and forms around the dough hook. The dough should be at a temperature of 88 to 90 degrees; DO NOT OVERMIX. 4. For easy removal of the dough from the bowl, slowly add oil along the inside rim as the mixer is still on low. 5. Set dough aside to rise for 30 minutes or until the dough doubles in size. 6. Portion dough into one-ounce size balls and place on a sheet pan. 7. Proof until dough balls double in size. (To proof the rolls, place a pan in the bottom rack of the oven and add 3 cups of boiling water into the pan. Place the pan of rolls on the middle rack, close the door and allow the dough to rise). 8. Bake at 325 degrees for 12 to 15 minutes until the tops and bottoms are golden brown. 9. Serve and Enjoy!	