



Bread Machine Rolls

Jacob · 28/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

2 hrs 45 mins

Description

These bread machine rolls are the best I've ever made. They make great dinner rolls or sandwich buns. For a festive presentation, sprinkle with poppy or sesame seeds before baking.

Ingredients

- 3 cups bread flour - 3 tablespoons white sugar - 1 teaspoon salt - $\frac{1}{4}$ cup dry milk powder - 1 cup warm water (110 degrees F/45 degrees C) - 2 tablespoons butter
- softened - 1 (.25 ounce) package active dry yeast - 1 large egg white - 2 tablespoons water

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Place bread flour
2. sugar
3. salt
4. milk powder
5. 1 cup warm water
6. butter
7. and yeast into a bread machine in the order listed or follow the order recommended by the manufacturer if different. Dotdash Meredith Food Studios Select Dough cycle; press Start. Dotdash Meredith Food Studios Meanwhile
8. lightly grease a baking sheet. Remove dough from the machine
9. deflate
10. and turn out onto a lightly floured surface. Dotdash Meredith Food Studios Divide dough into 12 equal pieces
11. form into rounds
12. and place them on the prepared baking sheet. Dotdash Meredith Food Studios Cover with a damp cloth; let rise until doubled in size
13. about 40 minutes. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Mix together egg white and 2 tablespoons water in a small bowl; brush lightly onto the tops of risen rolls. Dotdash Meredith Food Studios Bake in the preheated oven until rolls are golden brown
14. about 15 minutes. Dotdash Meredith Food Studios