



Soft Onion Sandwich Rolls

Jacob · 28/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

2 hrs 45 mins

Description

This is it Ive been through many recipes to come up with this one for perfect onion buns These are great for BBQ beef sandwiches If you prefer plain rolls omit onion ingredients

Ingredients

— - ¾ cup lukewarm milk - 5 tablespoons lukewarm water - 3 tablespoons butter
— softened - 1 ½ teaspoons salt - 3 tablespoons white sugar - 1 teaspoon onion powder - 3 tablespoons dried minced onion - ¼ cup instant potato flakes - 3 cups all-purpose flour - 1 (.25 ounce) envelope active dry yeast - 1 egg white - 1 tablespoon water - ¼ cup dried minced onion

Instructions

1. Place milk
2. water
3. butter
4. salt
5. sugar
6. onion powder
7. 3 tablespoons dried onion
8. potato flakes
9. flour
10. and yeast into the pan of a bread machine in that order
11. or follow the order recommended by the manufacturer if different. Select the Dough cycle and press Start. When the cycle has completed
12. remove dough from the machine and knead on a lightly floured surface. Cut into 8 equal pieces and form into balls. Gently flatten the balls until they are 4 inches in diameter. If they keep shrinking back
13. just let them relax for a minute before flattening. Place on a baking sheet and cover loosely with a towel. Set in a draft-free place to rise until doubled in size
14. about 40 minutes. Preheat the oven to 350 degrees F (175 degrees C). Whisk together egg white and water in a cup. Brush over the tops of the risen rolls and sprinkle with 1/4 cup minced onion. Bake in the preheated oven until golden brown
15. 15 to 20 minutes. Cool completely then slice in half horizontally before using.