

BREAD MACHINE DINNER ROLLS

Place in bread machine in this order:

1 C Water
2 TBS Oil
1 Egg
Contents of Bag
3 tsp Yeast

Run on dough cycle.

Remove dough, form into 16 rolls, cover and let rise in a warm place for 30-40 min until doubled. Preheat oven to 375. Bake rolls for 12-15 minutes.

To refill bag:
3 1/4 C Flour
1/4 C Sugar
1 tsp Salt

BREAD MACHINE DINNER ROLLS

Place in bread machine in this order:

1 C Water
2 TBS Oil
1 Egg
Contents of Bag
3 tsp Yeast

Run on dough cycle.

Remove dough, form into 16 rolls, cover and let rise in a warm place for 30-40 min until doubled. Preheat oven to 375. Bake rolls for 12-15 minutes.

To refill bag:
3 1/4 C Flour
1/4 C Sugar
1 tsp Salt

BREAD MACHINE DINNER ROLLS

Place in bread machine in this order:

1 C Water
2 TBS Oil
1 Egg
Contents of Bag
3 tsp Yeast

Run on dough cycle.

Remove dough, form into 16 rolls, cover and let rise in a warm place for 30-40 min until doubled. Preheat oven to 375. Bake rolls for 12-15 minutes.

To refill bag:
3 1/4 C Flour
1/4 C Sugar
1 tsp Salt

BREAD MACHINE DINNER ROLLS

Place in bread machine in this order:

1 C Water
2 TBS Oil
1 Egg
Contents of Bag
3 tsp Yeast

Run on dough cycle.

Remove dough, form into 16 rolls, cover and let rise in a warm place for 30-40 min until doubled. Preheat oven to 375. Bake rolls for 12-15 minutes.

To refill bag:
3 1/4 C Flour
1/4 C Sugar
1 tsp Salt