

Chive Quick Rolls (no yeast)

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Ingredients:

1 1/3 cups plain Greek yogurt
2 3/4 tsp freeze dried chives, divided
1 TBSP butter
1 2/3 cups flour
3 tsp baking powder
1 1/4 tsp salt

Directions:

- *Mix 2 1/2 tsp of the dried chives into the yogurt. Set aside.
- *Melt the butter, add the remaining chives, set aside.
- *Preheat oven to 375 degrees. Cover a baking sheet with parchment paper.
- *In a large bowl, mix the flour with the baking powder and salt. Remove 1/3 cup of this mixture and use it to flour a kneading surface.
- *To the bowl with the flour, add the yogurt and chive mixture. Stir to incorporate, then turn out and knead for 5 minutes. It will still be a little sticky.
- *Divide the dough into 8 equal sized pieces, then roll into balls. Place on the baking sheet, brush the tops with the melted butter and chives, and bake for 25 minutes.