

Muesli-Raisin rolls

(makes 12 rolls)

500 g bread flour (you can also substitute with half whole wheat and half bread flour)
3 tsp instant dry yeast
2 tsp malt extract or honey
3 TBsp sugar
125 g (semi-skimmed or skimmed) milk
1 tsp salt
190-230 g water
100 g muesli
280 g raisins (brown, yellow or a combination)
70 g dried cranberries
(a little butter for brushing after baking)

Knead the flour, yeast, malt extract or honey, sugar, milk, salt with enough water to a soft dough. The dough should still be a bit sticky. In the last fast of the kneading mix in the muesli, raisins and cranberries. All three of them will absorb some of the moisture, so that's why your dough shouldn't be dry to begin with.

Place in a greased bowl, cover and let rise for 1 - 1,5 hours until doubled.
Divide the dough in 12 equal portions (\pm 110 g each) and shape them into balles. Place on baking parchment on a baking sheet and flatten them a bit.

Leave to rise for 1 -1,5 hours, covered with greased plastic until almost doubled.
Preheat the oven to 430°F (220°C) preferably with a baking stone.

Bake the rolls (on the stone) with steam (pour some hot water in a metal tray on the bottom of the oven, that you preheated as well, after you placed the rolls in the oven and quickly close the door. Bake the rolls for 13-15 minutes until light golden brown. ' Take them out of the oven and place on a wire rack and immediately brush them with butter. Let cool and enjoy.

Original post can be found on my blog "Notitie van Lien" ©2009.
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