

One Red Hen's Recipe - Dinner Roll Dough in Bread Machine

Yield - 2 LB or 24 rolls - add to bread machine in order suggested by manufacturer

- 1 egg (room temp.) plus enough warm water to equal 1-1/3 cups
- 1/4 cup vegetable oil
- 1/4 cup sugar
- 2 tsp salt
- 4 cups bread flour
- 2-1/4 tsp active dry yeast

Set on dough cycle, check after about 5 minutes to make sure it is forming a dough ball, if too dry add a little water, if too wet, add a little flour, until it forms a nice dough ball.

When done the first rise in the bread machine, remove dough to a lightly floured surface, shape into 24 rolls and place on a greased baking dish or cookie sheet. Brush lightly with melted butter. Bake at 350 for 15-25 minutes, until golden brown. Enjoy!

<http://makinbread.blogspot.com/>