

# Simple Yeast Rolls

2/3 cup water  
3 tbsp. butter  
2 tbsp. sugar  
1 tsp. salt  
1 small package instant yeast (2 1/4 tsp.)  
1 egg, beaten  
2 cups flour (such as 1 c. each white & wheat)

1. In a medium mixing bowl, microwave water until it boils. Add butter, sugar, and salt, and whisk to combine. When butter has melted and mixture has cooled slightly (to around 120°), add yeast and egg; stir.

2. Add flour to mixture and stir until combined. Cover bowl with plastic wrap. Let rise in a warm place\* (or on countertop) for 30 minutes. Roll out dough in a circle on a floured surface. Cut into 12 wedges, and roll into balls. (If dough is too sticky to handle, sprinkle a little more flour on it.) Place on a greased (or parchment-lined) baking sheet. Spray a piece of plastic wrap with nonstick spray and loosely cover the dough with it. Let rise another 30 minutes. While rising, preheat oven to 400°.

3. Bake for 11-12 minutes or until lightly browned. If desired, rub butter over the top of baked rolls.

\* One way to make a warm rising spot is to turn on your oven for 1-2 minutes, then turn it off. Let the dough rise in here.

Note: It takes about 1 hour 40 minutes to make these, start to finish