

Mya Stuart
Junior
Grains
Harrison

Rosette Dinner Rolls

3 $\frac{1}{4}$ to 3 $\frac{3}{4}$ cups all-purpose flour
1 package active dry yeast
1 cup milk
 $\frac{1}{4}$ cup sugar
 $\frac{1}{3}$ cup butter
 $\frac{3}{4}$ teaspoon salt
1 beaten egg

1. Stir together 1 $\frac{1}{4}$ cups of the flour and the yeast. In a medium saucepan, heat and stir milk, sugar, butter, and $\frac{3}{4}$ teaspoon salt just until warm and butter almost melts; add to flour mixture; add egg. Beat with an electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high for three minutes. Using a wooden spoon, stir in as much remaining flour as you can.
2. Turn dough out onto a lightly floured surface. Knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic. Shape dough into ball. Place in a greased bowl; turn once. Cover, let rise in a warm place until double (about 1 hour).
3. Punch dough down. Turn dough out onto a lightly floured surface and divide in half. Cover; let rest for ten minutes. Meanwhile, lightly grease a large baking sheet.
4. Divide each portion into 16 pieces. On a lightly floured surface, roll each piece into a 12-inch-long rope. Tie in a loose knot, leaving 2 long ends. Tuck top end under knot and bottom end into top center of the knot. Place 2 to 3 inches apart on prepared baking sheet. Cover and let rise in a warm place until nearly double in size (about 30 minutes).
5. Bake at 375 for 15 to 18 minutes or until rolls sound hollow when lightly tapped. Immediately remove from pan. Cool on wire racks.

Yield: 32 Rolls