

HERB ROLLS

3 to 3-1/2 c. bread flour
1 pkg. yeast
1 c. milk
1/4 c. sugar
1/4 c. butter
1 minced garlic clove
1 egg
4 oz. shredded provolone cheese
3 oz. grated parmesan cheese
1 T. snipped parsley
2 t. snipped chives

Combine 1-1/2 cups of the flour and yeast. Heat milk, sugar, butter, garlic, and 1/2 teaspoon salt until 120 to 130 degrees and butter almost melts. Add to flour along with egg. Beat on low for 30 seconds. Beat on high for 3 minutes. Stir in remaining ingredients and stir in as much of remaining flour as you can with a spoon. Knead in remaining flour to make moderately stiff dough.

Place in greased bowl, cover and let rise for 1 hour. Punch down, divide in half, cover, and let rest 10 minutes. Divide each half into 12 pieces. Shape into rolls, place on lightly greased sheets, cover, and let rise 30 minutes. Bake at 325 degrees for about 20 minutes. Makes 24 rolls.

From: Donna Kummer
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