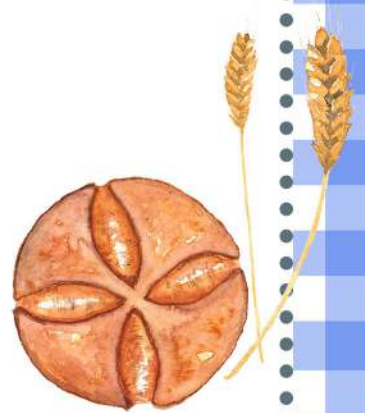


Honey Wheat Rolls

ingredients:

- 3/4 cup to 1 cup of water
- 2 cups all purpose white flour
- 1 cup whole wheat flour
- 1 egg
- 2 tablespoons honey
- 1 teaspoon salt
- 2 tablespoons softened butter
- 1 3/4 teaspoons instant yeast



instructions:

1. Combine all ingredients and knead in bread machine, stand mixer, or by hand. Start with the lesser amount of water and slowly add additional water if needed. The dough should be smooth and clear the sides of the bowl.
2. Allow to rise in a warm place for at least 1 hour, until doubled in bulk.
3. When dough has risen, turn out onto cutting board and cut into 12 equal pieces using a sharp knife. Gently shape into round rolls by pinching the bottom of each piece to smooth out the top. Place the rolls on a parchment lined baking sheet. Rub the tops with white flour and slash using a sharp knife or lame.
4. Cover with heavily greased plastic wrap and allow to rise in a warm place for 30-45 minutes. Towards the end of the rising time, preheat the oven to 350 degrees.
5. Bake for 15 minutes until golden brown, and cool on wire rack.

notes:

These rolls freeze very well fully baked.

Sometimes it is hard to judge when a whole wheat roll is fully baked you can always check the temperature, they should be 200 degrees in the middle.