

Parmesan Dinner Rolls



Modified from www.best-bread-recipes.com

Makes about 16

3 1/4c all~purpose flour	1/2t dried basil	1t garlic powder
2 packages active dry yeast	1 1/4c 1% milk	1 egg
1t dried Italian seasoning	1/4c water	3/4c Parmesan cheese, grated
1t dried parsley	2T butter	2T butter, melted
	2T sugar	

Combine 1 1/2c flour, yeast, Italian seasoning, parsley and dried basil in small large mixing bowl.

In medium saucepan, heat milk, water, 2T butter and garlic powder until liquid is warm and butter is almost melted.

Add milk mixture to flour mixture. Add egg and beat at medium speed for 30 seconds, then beat 3 minutes at high speed. Stir in 1/2c Parmesan cheese and as much of the remaining flour as possible.

Turn dough out onto floured surface and knead in enough flour to make a soft ball that is smooth and elastic. Shape dough into a ball, place in greased bowl, turn to coat and cover with plastic wrap. Let rise in warm place until doubled in size.

Grease a baking sheet. Punch dough down and turn out onto floured surface. Divide dough into 16 balls. Place on baking sheet and brush with melted butter. Sprinkle on remaining Parmesan cheese. Cover and allow to rise until rolls have doubled.

Bake at 350 until brown, approximately 20~25 minutes.

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