

Dill Dinner Rolls

Ingredients

2 t Yeast
1 c Warm Milk
1/3 c Warm Water
3 T Dill (chopped or 2 teaspoons dried)
1/2 t Ground Black Pepper
1 1/2 t Salt
1/4 c Olive Oil
3 1/2 c Bread Flour
1 Egg

Instructions

1. In a bowl of a stand mixer, sprinkle the yeast over the warm milk and water and allow to sit about 5-10 minutes until activated (looks frothy). With a dough hook mix in the olive oil, dill, black pepper, and salt.

2. Gradually add bread flour, mixing until the dough comes together. If the dough is too dry and will not come together, add small amounts of water until it does. Conversely, if the dough is too sticky, add flour until it becomes workable; however, do not add too much flour or the bread will become dense.

3. Use the mixer to knead the dough for 7-10 minutes, or until elastic. Cover dough with plastic wrap and let rise until doubled in a warm place, about 1 1/2 to 2 hours. Punch down the

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dough before turning out onto a lightly floured surface.

4. Divide the dough into 12 equal portions, roll into balls, and place in a lightly greased 10-inch round cast iron pan, spacing the rolls equally apart. Cover with a kitchen towel and let rise for another 40-60 minutes until doubled.

5. Preheat oven to 350 degrees. Beat one egg and brush over tops of rolls. Bake for 20-25 minutes, or until bread is golden and sounds hollow when tapped. Remove from baking pan and allow to cool slightly before serving.