

Fred's Favorite Rolls

2 lb size

1-1/2 cups water

1/4 cup oil

2 tablespoons Honey or brown sugar

2 teaspoons salt

4 cups unbleached bread flour or whole wheat flour

2 teaspoons active dry yeast

Layer the ingredients into the bread machine pan in the order given. Put the bread machine onto the Dough Cycle. Press Start. When the dough is done mixing and rising, divide it into 16 equal pieces. Roll the pieces of dough into balls and flatten slightly. Arrange them on an oiled cookie sheet sprayed. Let them rise for about 30 minutes, or until doubled in size. Bake at 400° for about 20 minutes. Serve hot, or allow to cool and use as burger buns. I usually brush the tops of the buns with a little oil, to keep them soft. These are Fred's absolutely favorite rolls in the whole wide world. Very soft, and very good. By using this recipe to make your own burger buns, you save at least \$2 per batch. Add the quality, improved flavor, and convenience of not having to go to the store, and you've got a real winner of a recipe. Makes 16 rolls.