

Bread-Maker Rolls (Marianne Egan)

1 stick margarine or butter (melted or softened in warm milk)	5 T. sugar
1½ c. warm milk (not hot)	3 c. all-purpose flour
2 eggs	2 c. wheat flour
1 t. salt	1 T. yeast

Put all the above ingredients into bread maker. Start machine in dough cycle. Take dough out and divide into two balls. Set half of the dough aside and roll the other into a circle. Brush with melted butter if desired. Cut with a pizza cutter into 12 slices. Roll into crescent shape and put on a greased cookie sheet. Repeat with the remaining dough. Cover with a cloth and let rise in a warm place. Bake at 350° for 15 – 20 minutes (or until lightly browned).

Yields 2 dozen.

Sometimes I roll the rolls out before church and let them start to rise in the fridge.

Sometimes I get the dough started in the machine for about 30 minutes or so and then take it out, place in a covered bowl and let the big lump of dough raise in the fridge during church, then roll it out later.