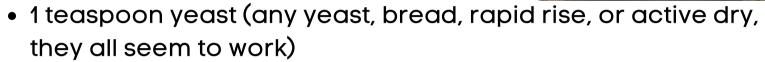
Bread Machine Butterville Rolls

• 2-1/2 cups wheat berries or 349 grams (the same weight is for

grinding wheat or already ground flour)

- Buttermilk ¾ cup +2 tablespoons or 214 g
- Butter 2 tablespoons-room temperature
- Honey 2 tablespoons
- Salt 1 teaspoon
- Baking soda 1/4 teaspoon



 Optional 1-2 tablespoons of moonshine horseradish mustardwet or dehydrated

 Place all wet ingredients first in the bottom of the bread machine pan (butter, buttermilk, and honey)

Next, all the dry ingredients with the yeast added last

Bread Machine Settings

Chose the dough option or one that doesn't bake the bread

Baking The Kolls

• My machine takes 1-1/2 hours for this cycle

Shape the rolls into any shape you like

- Lightly grease a cast iron (or other pans)
- Place the rolls into the pan
- Cover with a clean, cotton flour-sack towel to rise
- Rise until doubled-usually 1/2 an hour
- Bake 350* oven until done (20-30 minutes
- Internal temperature of 190*