

# Bread Machine Buttermilk Rolls

- 2-1/2 cups wheat berries or 349 grams (the same weight is for grinding wheat or already ground flour)
- Buttermilk 3/4 cup +2 tablespoons or 214 g
- Butter 2 tablespoons-room temperature
- Honey 2 tablespoons
- Salt 1 teaspoon
- Baking soda 1/4 teaspoon
- 1 teaspoon yeast (any yeast, bread, rapid rise, or active dry, they all seem to work)
- Optional 1-2 tablespoons of moonshine horseradish mustard-wet or dehydrated



## Instructions

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

## Baking The Rolls

- 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\*