

Ham & Cheese Rollups in the Bread Machine

- 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
- 2 Tablespoons heavy cream powder
- 1 teaspoon yeast (any yeast, bread, rapid rise, or active dry, they all seem to work)
- 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

Making the Ham & Cheese Rollups

- Roll the dough thin in a rectangle size 9x12 approximately
- Add 1-2 tablespoon mustard of choice over the whole dough
- Layer swiss cheese and ham down the center of the dough
- Roll up, pinch the seams and roll over and pinch the seams
- Cover and let rise-usually 45 minutes
- Bake 350* oven until done (40-50 minutes)
- Internal temperature of 190*