

## Bread Machine

Roll

### Hamburger or Hot Dog Rolls

These are the best. Make plenty and freeze the extras for the next time, if you have any left, that is!

#### ONE POUND LOAF PAN

3 cups bread flour  
3 Tbs. nonfat dry milk  
2 tsp. salt  
2 Tbs. sugar  
2 Tbs. butter  
1 cup water  
1-1/2 tsp. dry yeast

#### TWO POUND LOAF PAN

4 cups bread flour  
1/4 cup nonfat dry milk  
2-1/2 tsp. salt  
2-2/3 Tbs. sugar  
2-1/2 Tbs. butter  
1-1/3 cups water  
2-1/2 tsp. dry yeast



#### BASIC DOUGH MODE

When dough beeps in bread machine, punch dough down and let rest for 20 minutes.

Divide into appropriate number of balls, make bun shapes and flatten.

Let rise for 1 to 1-1/2 hours on greased cookie sheet.

Bake at 375 degrees for 20 minutes or until done.

You may also brush the tops of the buns with a beaten egg, or milk and sprinkle on sesame seeds, poppy seeds, chives, or minced onion, prior to baking.

Yield: About 12 hot dog or hamburger rolls for the One Pound Loaf Pan and 16 for the Two Pound Loaf Pan, or 6 to 8 steak rolls.