

# Quick Pan Rolls

(Makes 16 rolls)



## Ingredients:

1000 - 1250 mL	flour – <b>not all added in the beginning</b>
80 mL	sugar
22 mL	Fleischmann's Quick-rise Instant yeast
7 mL	salt
180 mL	milk (= 60 mL of milk powder & rest water)
180 mL	water
60 mL	margarine, cut into pieces
1	egg - beaten

## Method:

1. In a large bowl, combine **only 500 mL** flour, sugar, yeast, and salt.
2. In a small pot, heat milk, water and margarine until warm over medium heat (105-115 F). *Make sure that the thermometer does not touch the bottom or sides of the pot.*
3. Stir milk mixture into dry ingredients with a wooden spoon.
4. Stir in egg and enough remaining flour to make soft dough.
5. Knead on lightly floured surface until smooth and elastic, about 6 to 8 minutes. *Add enough flour to take away stickiness.*
6. Cover with a clean tea towel; let rest on floured surface for **10** minutes.
7. Meanwhile, grease one rectangular and one square pan with shortening. Preheat oven to 375 F.
8. Divide dough in to quarters, then quarters again, then one more time, with serrated knife. Shape into 16 rolls. Grease rolls with shortening.
9. **Optional** - If making bunny buns – use a clean pair of scissors and cut ears on top of buns. Use a chop stick to poke the eyes in deeply. Place on cookie sheet.
10. Place in pans and cover with clean t-towel and let rise for 30 minutes (or more if you have the time) on the left side of the oven.
11. Bake for 15 minutes or until done. Remove immediately from pans and let cool on wire racks.