

YOGURT DINNER ROLLS

Ingredients:

1 cup White Mountain Foods Bulgarian Yogurt
1 tbsp. butter
¼ cup water
2 tbsp. honey
1 pkg. active dry yeast
1¼ white flour
1½ cup white or wheat flour
1 tsp. salt
¼ tsp. baking soda
1 egg or egg substitute

Directions:

Mix flour together. In saucepan, heat together yogurt, butter, water, honey and salt until butter is melted. Cool to lukewarm (not cooler than 100°, or yeast won't activate, but not warmer than 115° or yeast will die). In large bowl, combine yeast, baking soda and ½ cup of the mixed flour. Add liquid ingredients. Beat at low speed of electric mixer for 30 seconds. Beat 3 minutes at high speed. Stir in the rest of the mixed flour. Dough will be moist and sticky. Place in greased bowl, turning once. Cover and let rise until double, about 1½ hours. Place on floured board and knead lightly. Divide into 12 even pieces, form into round balls and place in well-greased muffin tins. Cover, let rise about 40 minutes. Preheat oven to 400°. Bake 12 to 15 minutes until nicely browned. Rolls freeze well.