

## ROSEMARY ROLLS

- 1 Cup warm water
- ¼ cup sugar
- 2 tbsp softened butter
- 2 ⅔ cups all-purpose flour
- 2 tbsp rosemary
- 1 tbsp dry yeast
- 1 tsp salt
- 1 egg



## RECIPE INSTRUCTIONS

In your Bosch Universal Plus Mixer, add the water, sugar, only 2 cups of flour, butter, rosemary, yeast, salt, and egg. Using the Bosch dough hook attachment, combine your ingredients. Once everything looks well-combined, slowly add the remaining ⅔ cup of flour as your machine mixes.

Take your rosemary roll dough out of the Bosch mixer and place in an oiled bowl. Cover with a clean cloth and allow it to rest for one hour or until doubled in size.

After the dough is done rising, punch it down and evenly divide the dough into 15 balls. Use a non-stick spray on a 9×13 baking pan and place the 15 rolls into the pan. Cover them with the cloth and allow them to rise for 30 minutes.

Around the last 5 minutes of the rise, preheat the oven to 350-degrees. Brush the rolls with butter and bake the rolls for 20 minutes or until golden-brown.

If you need more than 15 rosemary rolls at a time, a Bosch mixer can easily handle a larger batch just as quickly as a small batch of rolls.