



# DINNER ROLL MIX

## DINNER ROLLS

MAKES 16 ROLLS OR 1 LOAF  
This box contains bread mix and yeast packet.

### YOU'LL NEED

- 2 TABLESPOONS BUTTER, SOFTENED
- 1 CUP WATER, WARM
- 1 YEAST PACKET, INCLUDED

### DIRECTIONS

- 1. COMBINE** mix, butter, water, and yeast. Mix and knead — by hand or mixer — for 5 to 10 minutes, adding more water if needed, 1 teaspoon at a time. Dough should be tacky to the touch, smooth and elastic, and spring back when touched lightly with a floured finger. The dough may also be made in a bread machine set on the dough cycle.
- 2. PLACE** in a lightly greased bowl, turning to coat. Let rise, covered, for 1½ hours. On a lightly greased surface, divide into 16 pieces and shape into balls. Place in a greased 9" x 13" pan. Cover and let rise until doubled, about 1 hour.
- 3. BAKE** in a preheated 375°F oven for 18 to 20 minutes, until golden brown. Serve warm, brushed with melted butter if desired.

#### SOFT WHITE BREAD:

After first rise, shape dough into a log and place in a lightly greased 9" x 5" loaf pan. Cover and let rise until crowned ½" over the rim of pan. Bake in a preheated 350°F oven for 30 to 35 minutes, until golden brown. Tent lightly with foil if browning too quickly. Turn out of pan and let cool completely.

For guidelines on baking at high altitudes, visit: [BakeWith.Us/Altitude](http://BakeWith.Us/Altitude)

#### PULL-APART GARLIC BREAD:

After dividing into rolls, flatten each piece and spread with a generous teaspoon of garlic butter. Fold in half, pinch together, and lay in a 9" x 5" bread pan. Cover and let rise for 60 minutes, until puffy, then bake in a preheated 350°F oven for 40 to 45 minutes, tenting with foil after 30 minutes. Remove from oven and serve warm.



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# DINNER ROLL MIX



**SOFT LIGHT & TENDER**

**MAKES ROLLS & BREAD**

NET WT 17.25 OZ (1 LB 1.25 OZ) 489g

SERVING SUGGESTION

DINNER ROLL MIX

## Nutrition Facts

16 servings per container  
Serving size 1/4 cup mix (31g)

	Mix		Prepared	
	Amount	% Daily Value*	Amount	% Daily Value*
<b>Calories</b>	<b>110</b>		<b>120</b>	
Total Fat	0.5g	1%	2g	3%
Saturated Fat	0g	0%	1g	5%
Trans Fat	0g		0g	
Cholesterol	10mg	3%	15mg	5%
Sodium	200mg	9%	200mg	9%
Total Carbohydrate	22g	8%	22g	8%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	4g		4g	
Incl. Added Sugars	3g	6%	3g	6%
Protein	4g		4g	
Vitamin D	0.1mcg	0%	0.1mcg	0%
Calcium	70mg	6%	70mg	6%
Iron	0.4mg	2%	0.4mg	2%
Potassium	100mg	2%	100mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** ROLL MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), NONFAT MILK, CANE SUGAR, POTATO FLOUR, EGGS, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), SEA SALT, NATURAL FLAVOR. YEAST: YEAST, SORBITAN MONO-STEARATE, ASCORBIC ACID.

**CONTAINS:** EGGS, MILK, WHEAT.

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

DINNER ROLL MIX

BEST IF BAKED BY:



100% recycled fiber with a minimum of 35% post-consumer content.