



SOFT WHITE DINNER ROLL MIX

OUR SIGNATURE RECIPE FOR SOFT WHITE DINNER ROLLS

YOU'LL NEED

2 tablespoons softened butter 1 cup warm water 1 yeast packet (included)

THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- 1 • COMBINE** mix, butter, water, and yeast. Mix and knead — by hand, mixer, or bread machine set on the dough cycle — 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 springs back when touched lightly with a floured finger.
- 2 • PLACE** in a lightly greased bowl, turning to coat on all sides. Let rise, covered, for 1 1/2 hours.
- 3 • TRANSFER** dough to a lightly greased work surface. Divide into 16 pieces.
- 4 • SHAPE** into balls. Place in a lightly greased 9" x 13" pan. Cover and let rise until doubled, about 1 hour.
- 5 • BAKE** in a preheated 375°F oven for 18 to 20 minutes, until golden brown.
- 6 • SERVE** warm, brushed with melted butter if desired.

BAKES 16 ROLLS OR 1 LOAF

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 over the rim of pan. Bake in a preheated 350°F oven for 30 to 35 minutes (center will register 190°F on a digital thermometer), tenting lightly with foil if browning too quickly. Turn out of pan and let cool completely.



BAKER'S TIP

To use in place of the dough in your favorite cinnamon roll recipe, mix dough as directed above, then follow your recipe for the filling, rise, and baking instructions.

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Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

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OUR SIGNATURE RECIPES

DINNER ROLL MIX

The quintessential homemade dinner roll — soft, light, and tender — ready for pats of butter.

**• BAKES •
SIXTEEN
ROLLS**

Soft White



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

SOFT WHITE DINNER ROLL MIX

Nutrition Facts

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

	Mix	Prepared
Calories	110	120
	% Daily Value*	% Daily Value*
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, malted barley flour), Nonfat Milk, Cane Sugar, Potato Flour, Eggs, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Sea Salt, Natural Flavor. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Eggs, Milk, Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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