



Sandwich Roll Recipe

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These small sandwich buns are easy to make when you use a bread maker to knead and prepare the dough. They're shaped using the bottom of a wide water glass and you can make them the size you'd like.

We used white flour in this photo, but you can substitute the white flour with whole wheat.

For an extra delicious sandwich, serve when the buns are slightly warm.

Ingredients Needed:

- 1 ¼ cup milk, room temperature
- 1 egg, room temperature
- 2 tablespoons soft butter
- 4 cups flour
- ¼ cup sugar
- ½ teaspoon salt
- 1 package yeast (2 ¼ teaspoons)
- 1 tablespoon melted butter
- Extra flour for rolling doll

Also, keep on hand bread maker, measuring cups and spoons, rolling pin, water glass with wide bottom, baking sheets and pastry brush.

Serves: Makes 24 buns

Step 1: Add Ingredients to Bread Maker

Add the milk, egg and butter to the bread maker. Top with the flour, sugar and salt. Make a well in the center and add the yeast. Place the bread maker on the dough setting and let it do it's magic.

Step 2: Form Your Buns

Once the bread maker is done, remove the dough and place it on a lightly floured surface and work dough gently. Divide the dough into two chunks and, one at a time, roll dough out to about a ¼ inch thickness. Use the bottom of wide water glass (approx 2 inches) to cut out your buns.

Place the buns on the baking sheets (lightly grease them if they're not non-stick).

Brush the tops with butter using a pastry brush. Cover and let the buns sit for 1 hour.

Step 3: Preheat Oven and Bake Your Buns

Preheat your oven to 350 F. Bake your buns for 9-12 until lightly browned.

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