

Cloverleaf Rolls

Water, warm	12 fl oz
Nonfat dry milk powder	1 ¼ oz
Granulated sugar	1 oz
Salt	½ oz
Instant dry yeast	½ oz
Bread flour	1# 8 oz
Butter, softened	1 oz
Eggs	2 ea
Egg wash, as needed	

- Combine water, milk powder, sugar, salt, yeast and 12 oz of the flour. Blend well. Add butter and eggs and beat 2 minutes.
- Stir in the remaining flour, 2 oz at a time. Knead approx 8 minutes.
- Place in a prepared bowl, cover, and ferment until doubled.
- Divide dough into 1 oz. portions, roll each portion into a tight ball. Place 3 balls into each greased muffin tin. Proof, egg wash, and bake at 375 until lightly browned and cooked through, approximately 20-25 minutes.