

Fantan Dinner Rolls



- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 3 tablespoons granulated sugar
- 2 eggs, beaten
- 1 1/4 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil
- 2 to 4 tablespoons butter or non-dairy margarine, melted

In a large mixing bowl, combine Yumee Yumee Breads mix, yeast, and sugar. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the [Rolling Mix](#) suggestion, lightly flour a silicone mat. Divide dough in half. Gently roll one half of dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 12 x 12 inch square.

Cut along one side of each square to make 6 strips with a floured rotary pizza cutter. Brush strips with melted butter. Stack strips one on top of the other until all 6 are in a single stack. Cut stack every 2 inches using floured unflavored dental floss. Slide floss under long strip and bring sides up. Crisscross floss and pull strings taut to cut stack into rolls. Pinch bottom half of roll slightly and place each roll cut side down into a greased muffin cup. Repeat for remaining half of dough. Allow rolls to rise in a warm place. Use the [Quick Rise Method](#).

Bake at 375 degrees for 15 to 17 minutes, or until rolls are golden brown. Remove rolls from muffin cups and cool on a wire rack.

Makes 12 rolls

Cook's Note: *Electric mixer required.* For a 'Brown and Serve' flavor, use rice milk and extra light olive oil instead of milk and butter. Use butter or a butter substitute for brushing tops of strips.

Yumee Yumee