



# Cloverleaf Dinner Rolls

Elegant but easy dinner rolls! Made with [Pamela's Bread Mix](#).

## Ingredients

- 1 (19 oz) bag or 3½ cups (532 g) [Pamela's Bread Mix](#)
- 1 (7 g) package or 2¼ teaspoons active dry yeast
- ¾ cup warm water to proof the yeast
- ¾ cup milk
- 4 tablespoons butter (or non-dairy substitute)
- 2 eggs, large
- 2 tablespoons granulated sugar
- Pamela's [Bread Mix](#) or [All-Purpose Flour Artisan Blend](#) or white rice flour for dusting the dough
- Melted butter, for brushing on rolls (optional)

## Directions

TO MAKE DOUGH: Pour Bread Mix into the bowl of a stand mixer with whisk attachment.

In a separate small bowl, proof the yeast by adding it to ¾ cup warm water until it is dissolved and bubbly (approximately 10 minutes). While yeast is proofing, pour milk into a heavy bottom saucepan or double boiler. Scald the milk by slowly heating milk over medium-low heat until it begins to steam and show small bubbles, but is not boiling. (An instant-read thermometer should read 180 degrees F.) When milk is hot, add butter to the milk to melt it. Turn off the heat, and wait until milk is warm (not hot).

To the mixer bowl with the Bread Mix, add the proofed yeast with the water, milk with melted butter, eggs and sugar and mix for three minutes on medium/high. Using a large rubber spatula, carefully roll the dough out of the mixer bowl into a large buttered or oiled bowl. Let dough rise with a warm, damp towel over the bowl and keep in a warm place for a little over an hour, until it is just less than doubled in size.

TO FORM AND BAKE ROLLS: Grease cups of a muffin pan with nonstick cooking spray. Gently roll the dough onto a wood cutting board that has been liberally sprinkled with Pamela's Bread Mix, All-Purpose Flour Artisan Blend, or rice flour. Sprinkle additional flour on top, and gently pat down dough to about ¾-inch to ½-inch high.

Cut 2-inch squares of dough and roll into small 1-inch balls. Fill each muffin cup with three balls. Cover the rolls with a drape of a warm, wet towel. Let rest for 60 to 90 minutes, or place pan in refrigerator to rest overnight. Melted butter can be brushed on rolls prior to baking.

Bake in pre-heated oven at 350° for 25 minutes.

TO REHEAT ROLLS: Place in 350° oven for 10 minutes.

