



Dinner Rolls

Everyone will enjoy these rolls — great with melted butter or dipped in gravy.

Ingredients

- 1 (19 oz) bag or 3½ cups (525 g) [Pamela's Bread Mix](#)
- 1 (7g) package or 2¼ teaspoons active dry yeast (included in 19 oz bag)
- 2 eggs, large
- ¼ cup oil
- warm water (per directions)

Directions

Lightly grease a 12-cup muffin tin.

In the bowl of a heavy duty stand mixer, put Bread Mix and yeast (do not proof the yeast). In a 2-cup liquid measuring cup, pour oil in to the 1/4 cup line. Add 2 eggs, and then fill the rest of the measuring cup with warm water until the entire mixture adds up to 2 cups. Add this to Bread Mix and yeast, and beat for three minutes on medium/high. Fill muffin cups 1/2 full of dough. Let rise for 1 hour and bake at 375° for 30–35 minutes.

Variations:

Cheese Bread: add 2 cups finely shredded cheese and 2 tablespoons melted butter (optional: add 1/4 cup chopped green onions or jalapeño peppers)

Herb Bread: add 2 teaspoons Italian herbs and 1/2 teaspoon onion powder

Three-Seed Bread: add 2 tablespoons sesame seeds, 2 tablespoons sunflower seeds, and 1 tablespoon poppy seeds

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