Rustic Dinner Rolls

Crunchy on the outside but pull apart to reveal the soft bread inside!

Yield: Twelve 3-inch rolls

Ingredients

- 4 cups Pamela's Pizza Crust Mix plus more for rolling buns
- 4½ tsp yeast (2 7-gram yeast packets)
- 2¼ cups warm water (110°)
- ¼ cup olive oil
- 4 tsp Italian herb seasoning (optional)

Directions

Pre-heat oven to 500° with rack in the top third of oven. If you have a pizza stone, preheat the stone on the rack. (The pizza stone helps with browning the bottoms of the rolls. You can also use an inverted rimmed sheet pan if you don't have a pizza stone.)

MIXING

Scoop and level pizza mix in dry measuring cup, don't pack. Using a stand mixer with paddle attachment or mixing by hand, combine dry mix, yeast, water and oil. Mix on medium for 15 to 30 seconds until dough is completely combined. Dough will look sticky.

FORMING

Divide dough into 12 equal pieces. Take one piece of dough and roll in extra dry pizza mix. Make a cylinder shape, 2 inches wide by 4 inches tall. Handle dough gently while you form a roll as tall as possible, like a small drum shape. Rolls will spread while rising and baking. Place on a sprayed sheet pan or in a sprayed small whoopie pie pan (the wells help to hold the bun shape). Cover and let rise for 15 minutes in a warm, draft-free place.

Place pan on pizza stone or on oven rack and bake for 23 to 28 minutes, until bottoms are lightly golden. Instant read thermometer: insert in the side of roll, cook to 205°. Let cool completely before slicing.

Note: You can also bake these at 475° for 30 minutes.

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