THE J.M. SMUCKER Co

Cloverleaf Rolls

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	12	N/A

Ingredients

- 1 1/4 cups (300 mL) milk
- 2 tbsp (30 mL) butter
- 2 1/4 cups (550 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1 cup (250 mL) **Robin Hood®** Best For Bread Whole Wheat Flour

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- 2 tbsp (30 mL) sugar
- 1 1/4 tsp (6 mL) salt
- 1 1/4 tsp (6 mL) bread machine yeast

Directions

Step 1:

Add ingredients to machine according to manufacturer's directions.

Step 2:

Select Dough Cycle.

Step 3:

Remove dough to floured surface; cover and let rest 10 minutes. Divide dough into 12 equal pieces, then divide each piece into thirds. Shape into balls. Place 3 balls in each of 12 greased muffin tins. Cover with tea towel. Let rise in warm place (75°-85°F/24°-29°C) until doubled (30 to 40 minutes).

Step 4:

Preheat the oven to 375°F (190°C).

Step 5:

Bake, on lower oven rack, for 15 to 20 minutes, or until golden. Remove from tins; cool on wire rack.

Images


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