THE J.M. SMUCKER Co

Onion Rolls

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

Ingredients

- **Dough:**
- 1 1/4 cups (300 mL) water
- 1 egg, beaten
- 2 tbsp (30 mL) butter
- 4 cups (1 L) **Robin Hood®** Best For Bread Homestyle White Flour

  Robin Hood® Best for Bread Homestyle White Flour

- 2 tbsp (30 mL) sugar
- 1 1/4 tsp (6 mL) salt
- 1 1/4 tsp (6 mL) bread machine yeast
- **Filling:**
- 1 cup (250 mL) onion, chopped
- 1 tbsp (15 mL) Vegetable Oil

Directions

Step 2:

ADD dough ingredients to machine according to manufacturer’s directions.

Step 3:

SELECT Dough Cycle.

Step 5:

SAUTÉ onions in oil until golden. Remove from heat; let cool. When dough cycle is complete, remove dough to floured surface. Cover and let rest 5 minutes.

Step 6:

RESERVE 2 tbsp (30 mL) of onions for topping. Knead remaining onions into dough, adding more flour if dough becomes sticky.

Step 7:

DIVIDE dough into 12 pieces. Shape into balls. Place on greased baking sheet. Sprinkle with reserved onion mixture. Cover with tea towel.

Step 8:

LET RISE in warm place (75°-85°F / 24°-29°C) until doubled (30-45 minutes).

Step 9:

BAKE at 375°F (190°C) on lower oven rack for 15-20 minutes. Cool on wire racks.

Images

