

**Texas
Wheat**

honey wheat
DINNER ROLLS



HONEY WHEAT DINNER ROLLS

INGREDIENTS

- 3 cups white flour
- 2 cups whole wheat flour
- 1 ½ cups milk
- ½ cup sugar
- 1 teaspoon salt
- 2 large eggs
- 2 Tablespoons honey
- 1 package active dry yeast
- ½ cup margarine or butter melted
- ½ butter melted (to brush on rolls)
- ½ cup applesauce

DIRECTIONS

Heat oven to 350°F. Put flour in a large bowl and make a well in the center. Scald milk in microwave. Add sugar, salt and eggs to milk and mix well. Add yeast to wet mixture and mix again. Pour wet mixture into flour well and set in warm area for approx. 30 min to activate yeast. Add melted butter to the mixture and stir until sticky dough forms. Oil side of bowl with approx. 2 Tbsp of oil and let rise until double in volume. Oil hands and pinch dough to desired size. Drop pinched rolls onto oiled pan. Allow rolls to rise until doubled. Bake for 18 - 20 min. Take rolls out of oven and brush on melted butter.
