

Herb Rolls

written by The Recipe Exchange | May 27, 2014

Ingredients

1-1/3 cups water
2 tbsp. olive oil
1 tbsp. sugar
1 tsp. salt
1 clove garlic, minced
1 tsp. black pepper
1 tbsp. dried basil
4 cups bread flour
2 tsp. yeast

Directions

Remove dough from the machine upon completion of the dough cycle and place on a lightly floured work surface. Divide dough into 12 to 15 equal pieces, shape into small balls and place on a lightly greased baking sheet. Cover with a kitchen towel and let rise for about 1 hour in a warm, draft-free location. Bake in a preheated 350°F oven for 15 to 20 minutes.