

Honey Wheat Rolls

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Ingredients

1-tablespoon active dry yeast
2 tablespoons) Warm water (105F- 115 F)
1-cup whole milk
 $\frac{1}{2}$ cup honey
6 -8 ounce unsalted butter/ 226 grams
1-teaspoon salt
1 large egg
2 cups whole-wheat flour
 $1\frac{3}{4}$ – 2 cups bread or all-purpose flour

Honey butter:

$\frac{3}{4}$ cup butter
 $\frac{1}{4}$ cup honey

Directions

Combine butter and honey until combine. Refrigerate or set aside until ready to be used.

Combine 2 tablespoons lukewarm water and yeast in a large bowl or stand mixer let it sit until dissolve for about 5 minutes.

Meanwhile in a microwave safe medium bowl, combine milk, with the butter pieces, and salt, microwave for about a minute. Stir until everything is melted.

Lightly whisk in the egg and vanilla honey to the butter mixture (if the mixture is too hot let it cool to a warm to prevent eggs from curdling).

Dump everything into the yeast mixture.

If using stand mixer mix on medium high speed using a dough hook until all the ingredients are combined, or just mix by hand

Then add 2 cups wheat flour and $1\frac{3}{4}$ cups all-purpose flour. Continue mixing dough and stop when the dough doesn't stick to the sides or bottom of the bowl .Add additional flour (if needed) to make soft dough. It is better to have sticky dough than hard dough

Turn dough on lightly floured surface and knead for 8 to 10 minutes or more if you want airy bread. Or you may continue kneading with a dough hook for about 8 minutes.

Place bread dough in a greased large bowl. Covers loosely with a clean clothe and let rise in a warm, draft-free place for about 45- to 1 hour or until doubled. Punch the dough down.

At this point the dough maybe shaped into a grease loaf pan, and place seam side down in the pan or divide dough into 12 equal pieces. Shape into balls.

Place in greased 12 -inch round pans

Brush with honey butter mixture and bake.

Pre-heat the oven to 350 F. Bake until the crust is deep golden brown and the bottom of the loaf sounds hollow when tapped, 20 to 25 minutes.

Remove from the baking pan and let it cool.