

# MINI SPOON DINNER ROLLS

F EASY

Last Modified: 02/07/2016

PREP: 13+ Hrs  
COOK: 20 Min  
OVEN: 350

BREADS

MAKES 5 DOZEN

| QUA   | MEASURE | INGREDIENT               | PROCESS |
|-------|---------|--------------------------|---------|
| 4     | Cups    | Self Rising Flour        |         |
| 1/4   | Cup     | Granulated Sugar         |         |
| 1     | 1/4 Oz  | Packet Dry Active Yeast  |         |
| 2     | Cups    | Warm Water (100 Degrees) |         |
| 1 1/2 | Sticks  | Unsalted Butter          | Dough   |
| PLUS  |         |                          |         |
| 1/2   | Stick   | Unsalted Butter          | Wash    |
| 1     | Large   | Egg                      | Beaten  |

## PREPARATION

|                |                                                                                                                                                                                                                                                                                                                                                                                                                    |
|----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>FACTOID</b> | These tiny Rolls are EXTREMELY quick and easy. They don't even need to be rolled out. You need to mix the batch as quickly as possible because the longer the batter is mixed for, the tougher textured the Rolls will end up.                                                                                                                                                                                     |
| <b>OPTION</b>  | You can "flavor" the Rolls with a Herb of your choice, depending upon what's for dinner: Chicken: Oregano or Rosemary. Pork: Rosemary or Thyme. Lamb: Thyme or Tarragon. Etc., etc. As always, using freshly chopped Herbs is ALWAYS the way to go, but for speed, Dried Herbs are still extremely good; alas, I have always felt that dried Herbs visible on the outside of Breads, gives the appearance of mold. |
| <b>TOOLS</b>   | 1) 2 - Small Muffin Tins (24 Muffins Each)<br>2) Stand Mixer & Paddle Head<br>3) Basting Brush<br>4) Medium Mixing Bowl<br>5) #30 Batter Disher (Black) 1 Oz OR 2 Tablespoons                                                                                                                                                                                                                                      |
| <b>1</b>       | <b>The Day Before:</b> Dissolve the Yeast in the Warm Water. Mix the Melted Butter and Sugar with a stand mixer & paddle head on medium speed. Beat in the Egg. Add the Yeast Mixture and mix well.                                                                                                                                                                                                                |
| <b>2</b>       | <b>The Day Before:</b> Gradually mix in the Flour until smooth. Coat a medium mixing bowl with non stick cooking spray and fold the Dough out into it. Seal it tightly with plastic wrap. Store in the refrigerator overnight.                                                                                                                                                                                     |
| <b>PREP</b>    | <b>DISH</b><br>1) Preheat the oven to 350 degrees with a rack in the center.<br>2) Coat the miniature muffin tin cups lightly with non-stick cooking spray.                                                                                                                                                                                                                                                        |
| <b>3</b>       | Spoon or dish the Dough into the muffin tin cups and bake the Rolls on the same rack until lightly browned, 18 to 20 minutes. Rotate the tins half way through                                                                                                                                                                                                                                                     |
| <b>4</b>       | Remove the Rolls from the oven and brush the tops with Melted Butter. Remove them from the mini tins and wrap them in a kitchen tea towel to soften.                                                                                                                                                                                                                                                               |
| <b>SERVE</b>   | Place on a serving platter and serve while hot or cold.                                                                                                                                                                                                                                                                                                                                                            |