

## Fresh Herb Dinner Rolls with Hi-maize<sup>®</sup> 260

Offers approximately 3 grams of fiber per serving

Ingredients	Measurements
Yeast, active, dry	1 pack
Sugar, granulated	1 T
Water, warm (110° F)	1 cup
Milk	1 cup
Eggs, whole	2 medium eggs
Salt	1 1/2 tsp, heaping
Butter, unsalted	2 T
Parsley, fresh, chpd	1/2 cup
Chives, fresh, chpd	1/3 cup
Bread Flour	4 cups
Egg Whites	1 egg white
Water	2 T
<b>Hi-maize<sup>®</sup> 260</b>	<b>3/4 cup, packed</b>

### PREPARATION

makes approximately 2 dozen rolls

1. In a small mixing bowl, dissolve yeast and sugar in the warm water. Let stand until creamy, about 10 minutes.
2. Combine yeast mixture, milk, eggs, salt, butter, parsley, chives, Hi-maize and about 1/2 of the flour in KitchenAid<sup>®</sup> bowl mix on the low speed with the dough hook. Add the remaining flour, 1/2 cup at a time.
3. When the dough is blended, mix on medium speed for 8 minutes.
4. Shape the dough into a ball. Lightly oil a large bowl, and place the dough ball in the bowl, turning to coat with oil. Cover with plastic wrap and let sit for 1 hour to rise.
5. Grease two 9X13 inch baking pans. Deflate the dough and turn on a light floured surface. Divide the dough into 24 pieces. Shape each piece into a round ball and place into the prepared pans. Cover the rolls with plastic wrap and let rise for 40 minutes.
6. Pre-heat the oven to 350°F. In a small bowl, lightly beat the egg white with 2 tablespoons of water; brush the wash over tops of rolls.
7. Bake in pre-heated oven for about 20 to 25 minutes, or until golden brown.

Note-The Nutrition Facts panel above is based solely on the formula shown and does not account for any changes that may occur processing or baking.

The information given is offered in good faith, but without guarantee. No patent liability is assumed.