



Brown and Serve Bowknot Grain Rolls

Prep time: 1 hour • **Rise time:** 30 to 45 minutes • **Bake time:** 30 to 37 minutes
Makes: 3 dozen rolls

7-1/2 to 8 cups **Ultragrain® All-Purpose Flour with Whole Grain**
1/2 cup sugar
4 teaspoons salt
2 envelopes **Fleischmann's® RapidRise Yeast**

1-1/2 cups milk
1-1/2 cups water
1/2 cup butter OR margarine
2 eggs
Melted butter, optional



<http://is.gd/CHdRzH>

MIX 3 cups flour, sugar, salt and undissolved yeast in a large mixer bowl. Combine milk, water and butter and heat until very warm (120° to 130°F). Add to flour mixture with eggs; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 2 cups flour. Beat at high speed 2 minutes, scraping bowl occasionally.

STIR in enough additional flour to make a soft dough. Turn out onto lightly floured surface and knead until smooth and elastic, about 6 to 8 minutes. Cover; let dough rest 10 minutes.

DIVIDE dough into 3 equal pieces. Roll each piece into a 12 x 9-inch rectangle. Cut into 12 (1-inch) strips. Tie each strip into a loose knot. Place rolls on greased or parchment paper lined baking sheet about 2 inches apart. Repeat with remaining dough. Cover; let rise in a warm, draft-free place until almost doubled, about 30 to 45 minutes.

BAKE in preheated 275°F oven for 20 to 25 minutes, or until rolls just start to change color. Remove rolls to wire racks. Place cooled rolls in resealable plastic bags and freeze up to 1 month.

PLACE rolls on ungreased baking sheet. Bake in preheated 400°F oven for 10 to 12 minutes, or until golden brown. If desired, brush hot rolls with melted butter. Rolls are best served warm. *A Rubbermaid® TakeAlongs® serving bowl is perfect for serving rolls.*