

Whole Wheat Rolls-from The Frugal Girl

3.5 cups whole wheat flour
2 pkg. (4.5 teaspoons) yeast
2 cups milk
½ cup sugar (you may reduce to ¼ cup, or sub. honey if you wish)
3 tablespoons butter
2 teaspoons salt
2 eggs
3-3.5 cups all purpose flour

In a large mixer bowl, combine whole wheat flour and yeast. Heat milk, sugar, butter, and salt together just till warm (115-120 F). Add to dry mixture; add eggs. Beat at low speed until combined, then beat at medium speed for 3 minutes. By hand, stir in as much of the all-purpose flour as necessary to make a soft but kneadable dough.

Turn out onto a floured counter and knead for 3-5 minutes or until smooth and elastic. Place the dough in a bowl, cover with a wet tea towel, and let it rise in a warm place for 1 hour, or until doubled.

Punch dough down. Divide into 36 pieces.

To make **cloverleaves**, divide each piece into 3 pieces, shape each into a ball, and place three balls into each section of a muffin tin.

To make **rosettes**, roll each piece into a long strand, about 8 inches long. Tie into a loose knot and tuck one end into the top of the roll and one end under the roll.

To make **swirls**, roll each piece into a long strand, about 8 inches long. Coil the strand into a snail-like shape.

Cover rolls, let them rise for 30-40 minutes, or until doubled, and bake in a preheated 350 degree F oven for 15-20 minutes, or until lightly browned. Cool on wire rack.