



Garlic Herb Dinner Rolls

Prep Time: 10 min Cook Time: 15 min Makes 16 rolls

Ingredients:

- 1 cup warm milk
- 1/4 cup warm water
- 1 tsp sugar
- 2 tsp instant yeast
- 3-4 cloves of garlic, minced
- 1 egg, room temperature
- 1 tsp fresh rosemary
- 1/2 tsp fresh thyme
- 1 tsp fresh sage
- 3 cups whole wheat flour
- 1 tsp salt
- 1/2 Tbsp olive oil

If you are using dried herbs instead of fresh, use about 1/2 as much.

Instructions:

1. In a large bowl mix together warm milk, warm water, yeast and sugar.
2. Add egg and garlic, mix well.
3. Chop herbs as small as you can.
4. Add salt, herbs and flour to the wet ingredients.
5. Mix until all of the flour is combined, it will form a shaggy ball. Cover with a clean dish towel or plastic wrap and let sit for 10 minutes.
6. Sprinkle flour on a clean, dry surface, lay the dough out, drizzle with olive oil and knead just until it becomes soft and smooth, maybe 10 times. Be careful not to over knead or the rolls will be chewy.
7. Put the dough back into the bowl, cover again and let sit in a warm place for about an hour.
8. Divide the dough into 16 equal pieces and shape into balls. Place them in an oiled 9x13 baking dish, separated slightly.
9. Cover and rise for 30 minutes.
10. Preheat the oven to 375°F.
11. Remove the cover, place in the oven and bake for 10-15 minutes.
12. Remove from the oven, and let cool for 10 minutes before enjoying!