

Honey-Whole Wheat Rolls

with Everything but the Bagel Sesame Seasoning Blend

Ingredients to make 12-16 rolls:

- 1 cup whole milk, warmed to about 100
- 1½ packets of yeast
- 2 teaspoons sugar
- 1 stick unsalted butter, softened to room temperature (cut into 4 pieces)
- ⅓ cup honey
- 2 large eggs, lightly whipped
- ½ teaspoon salt
- 3½-4 cups whole wheat flour (I prefer Bob's Whole Wheat Pastry Flour) plus more for kneading/shaping
- egg yolk + 2 tablespoons of half and half

▼ maroscoking ▼

making food look
as good as it tastes

After baking:

- 2 tablespoons unsalted butter, melted
- 1 tablespoon honey
- 3 or so teaspoons of Trader Joe's "Everything but the Bagel Seasoning"

Directions:

Make the dough: In a 4 cup mixing cup, combine ¼ cup of hot water (about 100 degrees) with yeast and 2 teaspoons of sugar. Allow yeast to proof for about 10 minutes. If it begins to get foamy and rise add warmed milk over yeast, stir in honey and whisk in eggs and melted butter. Using a standing mixer with dough hook attached, transfer liquid to bowl and on low speed, gradually add the flour, kneading on low and then medium speed until a soft dough forms. Increase speed to medium-high and beat for an additional 5 or so more minutes. The dough should pull away from the edges of the mixing bowl and gently bounce back. If the dough is too sticky and loose, proceed by adding additional whole wheat flour a few tablespoons at a time until you have a dough that pulls away from the bowl, but has a loose texture. Coat your bowl with a little softened butter and transfer back to bowl and cover loosely with a damp towel. Find a warm spot in your kitchen or set your oven to the proof setting and allow the dough to rise until doubled in size, about 1.5 - 2 hours. Grease the bottom and sides of a 9x13 inch baking dish. Set aside.

Shape the rolls: Punch the dough down to release any air bubbles and turn it out onto a lightly floured work surface. Divide rolls into 12 equal parts and shape into rolls. Arrange in prepared pan. Loosely cover the rolls and allow to rise again in a warm environment until puffy and double in size, about 1 hour.

Bake the rolls: Preheat the oven to 375°F. Brush rolls with egg wash and sprinkle with the seasoning. Bake rolls for about 25 minutes or until they are golden brown. Remove pan from the oven and allow to cool on a wire rack for 5 minutes

Top the rolls: Once rolls are cooled slightly, melt the butter and combine with honey brush over warm rolls and sprinkle with additional seasoning if desired. Serve warm or refrigerate in foil overnight to protect freshness if there are any leftovers.