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Sweet Dinner Rolls

- 1/2 Cup warm water (110 degrees F)
- 1/2 Cup warm milk
- 1 Egg
- 1/3 Cup butter, softened
- 1/3 Cup white sugar
- 1 Tsp salt
- 3 3/4 Cups all-purpose flour
- 1 .25 ounce package active dry yeast
- 1/4 Cup butter, softened

- 1) Place water, milk, egg, 1/3 cup butter, sugar, salt, flour and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select Dough/Knead and First Rise Cycle; press Start.
- 2) When cycle finishes, turn dough out onto a lightly floured surface. Divide dough in half. Roll each half into a 12 inch circle, spread 1/4 cup softened butter over entire round. Cut each circle into 8 wedges. Roll wedges starting at wide end; roll gently but tightly. Place point side down on ungreased cookie sheet. Cover with clean kitchen towel and put in a warm place, let rise 1 hour. Meanwhile, preheat oven to 400 degrees F.
- 3) Bake in preheated oven for 10 to 15 minutes, until golden.

Makes 16 Rolls