

## Uploaded to the VFC Website

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

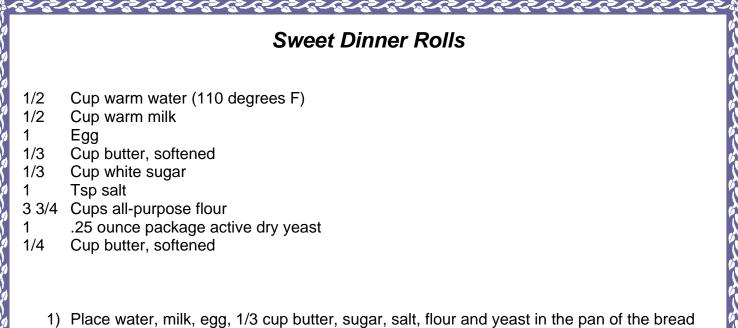
## Veterans-For-Change

If Veterans don't help Veterans, who will?

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.





- 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

Easy Cooking by Jim Davis © 2010