



# Here's what's cookin': 1 Hour Dinner Rolls Italiano

Recipe from the kitchen of: \_\_\_\_\_

Serves:

3 1/2 to 4 cups flour  
2 pkg. Instant Dry Yeast  
2 T. sugar, 2 tsp. garlic salt,  
1 Tsp. Italian seasoning, 1 c. milk, 1/2 c. water,  
2 T. marg., 1 egg, 1/2 cup grated Parmesan cheese,  
2 T. marg. melted, 1/4 c. grated Parmesan cheese.

In a lg. bowl combine 1 1/2 c. flour, yeast, sugar, salt, and seasoning; mix well. In saucepan heat milk, water, and butter until warm (120-130°) add to flour mixture. Add egg. Blend at low speed until moistened; beat 3 min. at med. speed. By hand, gradually stir in 1/2 c. cheese and enough remaining flour to make a firm dough. Knead on well-floured surface until smooth and elastic. about 3-5 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm oven (turn oven to lowest setting - 1 minute, turn off.) for 15 minutes. Punch down and divide into 16 pieces. Form into balls. Dip tops into melted butter and 1/4 c. cheese. Place in well-greased 13x9" baking pan cover and let rise 10 minutes - Bake at 375° 20-25 minutes. Remove from pan - cool ...  
Makes 16 rolls

