

Bran Rolls

1 pkg. active dry yeast	3 cups Stone-Buhr unbleached white bread flour
1/2 cup warm water	1/2 cup Stone-Buhr bran flakes
1/2 cup boiling water	1/2 cup raw sunflower seeds (optional)
1/2 cup butter, softened	1 egg, beaten
3/4 tsp. salt	
1/3 cup sugar	

Enjoy these light bran rolls that melt in your mouth.

In small bowl, sprinkle yeast on warm water; stir to dissolve and set aside. In large bowl, pour boiling water over butter. Stir in sugar, bran flakes and salt. Cool to lukewarm. Add egg to the mixture. Stir in yeast-water and mix well. Add flour, 1/2 cup at a time. Cover and let rise in a warm place until doubled, about 2 1/2 hours. Punch down. Drop spoons of dough onto a greased cookie sheet or into a greased muffin pan, filling cups half full. Cover and let rise until doubled, about 1 hour. **Bake** at 375°F for 15 minutes or until done.

Makes about 2 dozen rolls.

Brioche

1 cup milk	1/4 cup warm water
1/2 cup butter	4 eggs, beaten
1 tsp. salt	1 tsp. grated lemon peel
1/2 cup sugar	5 cups Stone-Buhr unbleached white bread flour (approx.)
2 pkgs. active dry yeast	melted butter for brushing on top

These rich rolls take time to prepare, but are delicious. The instructions call for a traditional shape, but the rolls can be formed into any shape you wish.

Scald milk in saucepan; stir in butter, salt and sugar. Pour milk mixture into large bowl and set aside; cool to lukewarm. In a small bowl, sprinkle yeast on warm water, stir to dissolve. Set aside. In a separate small bowl, combine eggs and lemon peel. Add lemon-egg mixture and yeast mixture to milk mixture in the large bowl; stir. Beat in flour, a little at a time, to make soft dough you can handle. Turn onto floured board; knead lightly until dough is smooth and satiny. Do not over-knead. Place in greased bowl, turn dough over to grease top, cover and let rise in warm place until doubled, about 2 hours. Punch down and turn out on floured board, knead lightly. Shape 2/3 of dough into smooth balls about 2-inches in diameter. Shape remaining dough in 1-inch balls.

Place large balls in greased muffin pan cups. Flatten balls slightly; make deep indentation in each with finger. Shape small balls like tear drops and set one firmly in the indentation of each ball in muffin pan cups. Brush with melted butter. Cover and let rise until doubled, about one hour. **Bake** at 425°F for about 10 minutes, or until done.

Remove from pans immediately and let cool on wire racks. Serve warm.

Makes 3 dozen rolls.