

# BREADMAKER BUTTER ROLLS - SLIDERS

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## Ingredients:

- 7/8 cup milk
- 1 egg beaten
- 3 1/3 cup flour
- 4 tbsp sugar
- 1 tsp salt
- 1/4 cup butter softened
- 1 1/2 tsp active dry yeast



## Directions:

1. Add in the ingredients according to your bread maker - I add in the order that is listed up above and make a little dent in the middle to add the sugar & yeast with the salt & butter around the edges.
2. Use the setting "Regular Dough" or a similar setting where it mixes and rises the dough but does NOT bake it.
3. After the bread maker part is done (usually by a beep) you'll remove the dough and shape into the desired shape.
4. Allow to rise
5. Bake at 350 for approx 10 minutes (or until done, depending on what shape you chose)

