



## Recipes from The Easy Cajun

RECIPES FROM THE EASY CAJUN

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### Cajun Easy – Momma’s Homemade Bread Rolls

(My Momma makes the best, but . . . )

This is as close as I have come to replicating my Momma’s fresh bread. Nobody can make bread like my Momma, but she just didn’t measure anything and so couldn’t really give me a recipe!! She always said, “You just have to go by how it feels.” Well, if you’re like me and don’t have time to experiment forever, use this recipe to make dough and then shape it anyway that seems fun for the occasion.

Ingredients –

- 8 ounces (1 cup) warm water (80 degrees F)
- 3 tablespoons softened butter or margarine
- 3 cups bread flour
- 3.5 tablespoons sugar
- 2 tablespoon dry milk
- 1 teaspoon salt
- 2 teaspoons active dry yeast or 1.5 teaspoons bread machine yeast
- softened butter or slightly beaten egg white for browning

You can use a bread machine to make this dough or a mixer with a dough hook. Of course, you can do it the old fashion way like my Momma does it . . . and mix it by hand ;-)

Get the water, butter or margarine, flour, sugar, dry milk, salt, and yeast mixed and kneaded thoroughly. Let the dough rest for about 15 minutes on a floured surface.

Shape the dough as desired. Have fun!! Rolls, bread sticks, in a muffin pan . . . they are all great to do using this recipe. Grease the pan or baking sheet with whatever you choose (butter or spray) and get your dough shaped and ready to let rise.

Cover your finished dough and place it in a warm, draft-free place until double in size, about 45 minutes to an hour. Brush with butter or slightly beaten egg white and then bake in a pre-heated 350 degree F oven for 15 to 20 minutes or until golden brown. I like to sprinkle a little coarse salt on mine sometimes before baking 😊

Serve them warm and enjoy the praise from family and friends ;-)



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