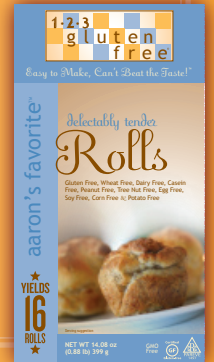


egg-free/dairy-free DINNER rolls



1 package 1-2-3 Gluten Free® Aaron's Favorite Rolls Mix
2 Tbsp. vegetable oil
1¼ cup warm (not hot) water *(ideal temperature is 110° F, any hotter will kill the yeast)*

- ① Spray 1 muffin tin with non-stick spray.
- ② Pour warm water and yeast packet (included with mix) into bowl of mixer with paddle attachment. Let sit for approximately 5 minutes to ensure yeast is active. Then, add Roll Mix and oil. Mix until fully incorporated. This will resemble a thin dough.
- ③ Scoop batter into muffin tins, filling each $\frac{2}{3}$ full. (If you don't have a muffin tin, you can scoop batter onto cookie sheet sprayed with non-stick spray.)
- ④ Let sit in muffin tins for 45 minutes to rest and start rising. They won't rise much.
- ⑤ Preheat oven to 400° F.
- ⑥ Bake at 400° F for 20–25 minutes, until done. Top will just start to get golden. Bottoms of rolls will be brown. Baking times may vary with appliances.

