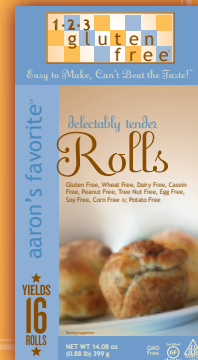


ONION rolls



1 package 1-2-3 Gluten Free®
Aaron's Favorite Rolls Mix
1 large egg, room temperature
(plus another egg for egg wash)
1½ cup skim milk warm (not hot)
(ideal temperature is 110° F, any hotter will kill the yeast)
4 Tbsp. unsalted butter or unsalted
margarine, room temperature

1 yeast packet (included in box)
2 Tbsp. grated parmesan cheese
¼ cup dried onion flakes
1 Tbsp. poppy seeds (plus another Tbsp.
for sprinkling on tops of rolls)
1 tsp. garlic powder (not garlic salt)
½ tsp. paprika

- ① Spray 1 muffin tin with non-stick spray.
- ② Pour warm milk 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, 1 egg, butter, cheese, onion flakes, 1 Tbsp. poppy seeds, garlic powder and paprika. Mix until fully incorporated. This will resemble a thin dough.
- ④ Scoop batter into muffin tins, filling each 2/3 full. (If you don't have a muffin tin, you can scoop batter onto cookie sheet sprayed with non-stick spray).
- ⑤ Let dough sit in muffin tins for 45 minutes to rest and start rising. They won't rise much.
- ⑥ Preheat oven to 400° F. In small bowl, beat egg. Then, gently brush rolls with egg wash and sprinkle with remaining 1 Tbsp. poppy seeds.
- ⑦ Bake at 400° F for approximately 20 minutes, until done. Top will just start to get golden. Bottoms of rolls will be brown. Baking times may vary with different appliances.

