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## Oma's Brötchen ~ German Bread Rolls Recipe

### Ingredients:

#### For the dough:

- 1¼ cups lukewarm water
- 2 egg whites
- 1 tsp salt
- 1½ tsp sugar
- 1 Tbsp soft butter
- 3½ cups all-purpose flour (more may be needed)
- 1 Tbsp yeast (active dry)

#### For the egg wash:

- 1 egg white
- 2 Tbsp milk

### Instructions:

1. Put all dough ingredients into Bread Maker. (Follow manufacturer's recommended order.)
2. Set Bread Maker on to "dough" setting. This will take about 1½ hours.
3. *NOTE: after the first few minutes of the machine kneading the dough, check that the dough isn't sticking to the sides of the bread maker and has formed a 'ball'. If the dough is sticking, add a tablespoon of flour, let it knead and gradually add more if needed. The dough should come together without sticking to the pan. See the IMPORTANT note below the recipe.*
4. When dough is ready, remove it from Bread Maker. Place dough on counter that's lightly dusted with flour and gently fold it several times.
5. Form into a roll, about 12 - 16 inches long and then cut into 12 sections.
6. Form each piece into a ball and place onto 2 lightly greased baking sheets. Cover and let rise until double in volume, about 45 minutes.
7. About 15 minutes before baking, preheat oven to 425° F. Place an empty baking sheet on bottom rack.

<http://www.quick-german-recipes.com/bread-rolls-recipe.html>

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8. When oven is hot, gently brush rolls with egg wash ( mixing 1 egg white with 2 Tbsp milk). Cut a fairly deep slash in top of each roll with very sharp knife.
9. Place 1 cup of ice cubes on hot baking sheet in oven just before placing baking sheet with rolls into oven.
10. Bake for about 18 - 20 minutes or until tops are nicely browned. Be careful when removing the rolls from the oven ... there may be steam that escapes when you open door (from ice cubes).
11. Remove to rack and let cool for about ½ hour before serving.
12. Makes 12.

**IMPORTANT:**

Check the consistency of the dough after the first few minutes after the bread machine has mixed everything together and has started kneading it. Depending on the consistency, one may need to add more flour, a tablespoon at a time, until the dough no longer sticks to the sides. The amount of flour depends on things like the brand, humidity, altitude, etc. Whenever I use the bread machine for any baking or dough-making, I always check every time. Sometimes extra is needed. Other times not.