



Milk Bread Rolls

In a large bowl place :

1 egg

3T sugar

160grams almond Imik

2T melted butter

1t instant yeast

Mix well

Add 2C flour

1/2t salt

Stir to a dough



Cover and rest for 20 minutes

Mix for 2 minutes

Cover and leave for 1 hour

Place dough on a floured surface

Cut into 9 pieces

Mould into rolls

Cover and rest for 15 minutes

Flatten each roll and remould

Place in a baking pan

Cover and rest for 50 minutes

Mix glaze together: 1 egg yolk & 1T milk

Brush glaze onto rolls before baking

Place some sliced almonds on top

Bake at 180 degrees Celsius for 20 minutes

