**Soft Wheat Sandwich Rolls**

INGREDIENTS
1 1/4 cups milk, warmed
2 tsp. active dry yeast
1/4 cup honey
1 egg, beaten
2 Tbsp. butter, softened
2 cups white whole wheat flour
1 1/2-2 cups bread flour
1/2 tsp. salt

DIRECTIONS
1. Warm milk to 100-110 F. Add yeast and let proof for 10 minutes.

2. In a large bowl combine honey, egg, and butter. Add yeast and milk mixture. Stir in whole wheat flour, salt, and 1 cup bread flour. Continue adding bread flour until dough pulls away from the side of the bowl.

3. Turn dough out onto a lightly floured surface. Knead, continuing to add flour when necessary, until dough is smooth and no longer sticky.

4. Place in a lightly greased bowl and cover. Let rise 1 hour or until doubled.

5. Deflate dough. Form into 12 rolls. Place on a lined baking sheet, cover, and let rise 1 hour or until doubled.

6. During the second rise, preheat oven to 350 F. Bake for 10-15 minutes in preheated oven until lightly browned. Brush tops with melted butter after removing from oven. Let cool on a wire rack.

Makes 12 rolls.