

Maple Bacon Yeast Rolls

RECIPE BY JODIE FERGUSON

Yields: 12 small rolls

Rolls ingredients

- $\frac{3}{4}$ cup **milk**, warm
- 2 Tbsp granulated **sugar**
- 2 oz **butter**, melted and slightly cool
- 2 $\frac{1}{2}$ tsp instant **yeast**
- 1 whole **egg**
- 1 **egg yolk**
- 3 cups **bread flour**
- $\frac{1}{2}$ tsp **salt**

Maple Bacon Glaze ingredients

- 2 Tbsp **butter**
- 2 **bacon** slices, rendered, crispy and chopped (1 Tbsp fat reserved)
- $\frac{1}{4}$ cup **brown sugar**
- 3 Tbsp **maple syrup**
- 3 Tbsp **milk**
- 1 tsp fresh ground **pepper**
- pinch of **salt**



| Preparation | To bake rolls, heat oven to 350°F.

Place warm milk, sugar, butter and yeast in mixing bowl and let yeast bloom for 10 minutes. With dough attachment, stir mixture on low speed while adding eggs, flour and salt. When all flour is absorbed, turn mixing speed to medium and work dough for approximately 8 to 10 minutes or until dough is smooth.

Spray bowl with non-stick spray and place dough in bowl. Cover with plastic film and let rise for 1 hour in the warmest part of your kitchen.

When dough is double in size, punch down slightly and divide into 12 pieces. Shape into desired bun shape.

Spray lightly with non-stick spray and cover with plastic film for an additional 30 to 45 minutes. Place a baking sheet in the bottom of oven with 1 cup of water to create steam.

Remove film from rolls and bake for 15 to 20 minutes or until golden brown.

To make the glaze, in small sauce pan, melt butter and add reserved bacon drippings. Stir in brown sugar, maple syrup, milk, salt and pepper and bring to low simmer for 5 minutes or until sugar is dissolved. Add bacon crumbles.

When rolls are ready, remove from oven and let cool slightly. Drizzle glaze on top.