

Buttermilk Pan Rolls

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/anglo-indian-pan-rolls-recipe>

Ingredients:

- 1 cup buttermilk at room temperature
- 1/4 cup water
- 1/4 cup oil
- 2 tablespoons honey
- 1 teaspoon fine sea salt
- 1/2 teaspoon baking soda
- 400 grams bread flour ~3 cups + 1 tablespoon, + more for work surface
- 2 1/4 teaspoons instant yeast 1 pkt

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 85 grams
3. Cholesterol: 5 milligrams
4. Fat: 17 grams
5. Fiber: 2 grams
6. Protein: 15 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 800 milligrams
9. Sugar: 12 grams

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