



PULL-APART DINNER ROLLS

EFFORT
3/5

PREP TIME
20 MINS

COOK TIME
10 MINS

HARDWOOD
PECAN

INGREDIENTS

- 1/4 CUP WARM WATER (110°F TO 115°F)
- 1/3 CUP VEGETABLE OIL
- 2 TABLESPOON ACTIVE DRY YEAST
- 1/4 CUP SUGAR
- 1/2 TEASPOON SALT
- 1 EGG
- 3 1/2 CUP ALL-PURPOSE FLOUR
- COOKING SPRAY

PREPARATION

• When ready to cook, set Traeger temperature to 400°F and preheat, lid closed for 15 minutes.

• In the bowl of a stand mixer, combine warm water, oil, yeast and sugar. Let mixture rest for 5 to 10 minutes, or until frothy and bubbly.

• With a dough hook, mix in salt, egg and 2 cups of flour until combined. Add remaining flour 1/2 cup at a time (dough will be sticky).

• Prepare a cast iron pan with cooking spray and set aside.

Spray your hands with cooking spray and shape the dough into 12 balls.

After shaped, place in the prepared cast iron pan and let rest for 10 minutes. Bake in Traeger for about 10 to 12 minutes, or until tops are lightly golden. Enjoy!