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## Zucchini Rolls

To make Zucchini Milk, puree 2 - 3 peeled zucchini in a blender and process until smooth. Makes 24 rolls

Quantity	Ingredients	Preparation Notes
3 1/2 C	Flour	• Put half of flour and all dry ingredients and mix.
1 pkg	Yeast	• Then add liquids and mix well
1/4 C	Sugar	• Add the rest of the flour until dough is firm.
1 tsp	Salt	• Put in a greased bowl and turn once.
1 C	Zucchini Milk	• Let rise until double (about 1 1/2 hours)
1/4 C	Water	• Punch down and knead
1/4 C	Oil	• Form into balls and place in an 8 " round cake pan
		• Let rise again
1	Egg	• Bake at 375 degrees for 20 minutes.