**Wheat Rolls**

**Ingredients:**

1 cup whole wheat flour

2 cups AP flour

¼ cup oil

2 Tbsp. sugar

½ Tbsp. salt

1 1/3 cup warm water

1 egg

1 Tbsp. yeast

**INSTRUCTIONS**

1. Pour 1/3 a cup of the warm water into a small bowl. Add the yeast and sugar and wait for small bubbles to form; about 1-2 minutes.
2. Mix the salt and both flours together in the KitchenAid on low with the dough hook.
3. In another small bowl, take the other 1 cup of warm water, egg, and oil; and whisk together.
4. Pour both bowls of water into the mixer with the flour.
5. Mix the dough until it forms a ball and cleans the mixer bowl.
6. Turn out onto a lightly floured surface and knead for about 5 minutes, until the dough is smooth.
7. Put the dough in a sprayed bowl and wrap lightly. Put on a tray with all of your other breads in the cooler.