**Fragrant Cloverleaf Rolls**

**Ingredients:**

* Dough:
  + 1000 ml - 1250 ml flour
  + 60 ml sugar
  + 2 ml instant yeast
  + 7 ml salt
  + 300 ml water
  + 75 ml milk powder
  + 80 ml margarine, cut up
  + 1 egg
* Herb butter
  + 60 ml margarine, melted
  + 7.5 ml Italian seasoning
  + 2 ml onion powder or garlic powder

**Instructions:**

1. Fill small pot with water and bring to a simmer
2. Dough:
   1. Combine 375 ml flour, sugar, yeast and salt in the bowl of a standmixer.
   2. Heat water, milk powder and margarine until steaming. Gradually add to flour mixture; beat for 2 minutes at medium speed with a HOOK attachment.
   3. Add egg and 125 ml flour; beat for 2 minutes at high speed.
   4. Add enough remaining flour to make a soft dough.
   5. Divide dough into 18 equal pieces. Divide each piece into 3 equal pieces. Roll into smooth balls and place in a greased muffin pan.
   6. Place in a COLD oven with a pan of steaming water below. Let rise until double in size. Remove from oven.
3. Preheat oven to 375 F.
4. Combine herb butter ingredients and brush on rolls.
5. Bake for 15-20 minutes or until golden brown. Remove from pans and cool.

