

Garlic Parmesan Rolls by Lynn's Recipes



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A delicious roll that is especially great with Italian meals. Frozen roll dough makes this an easy roll to make.

- 16 Frozen Rolls or 1 loaf (1 pound) of frozen bread dough, thawed and cut into
- 16 pieces 6 tablespoons grated Parmesan Cheese
- 1 teaspoon garlic powder
- 1/2 cup butter, melted

Place frozen rolls on a floured surface and defrost. If using bread dough, thaw and then cut into 16 pieces.

In a bowl, stir Parmesan cheese and garlic powder into melted butter. Using a spoon, roll balls in butter mixture and arrange loosely in a 9 inch round baking pan. Cover with a lightly sprayed piece of wax paper and let rise in a warm place until doubled. Bake in a preheated 375 degree oven for 10-15 minutes or until golden brown. Warm leftover butter mixture to use as a dipping sauce, if desired. Serve warm. Yield: 16 rolls.

NOTE: These rolls can be placed on a baking sheet pan or pizza pan and they will keep their round shape. It works equally well using either kind of pan.

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