



## **KEFIR CULTURED BUTTER HORN ROLLS**

*Tip: works best with fresh milled whole wheat flour  
makes 32 rolls*

5-6 C. whole wheat flour  
*(this will depend on your flour)*  
2 Tbs. yeast  
1 tsp. baking soda  
1½ C. kefir whey  
½ C. butter, melted  
1 T. honey  
4 eggs, room temp.

### **Glaze:**

Beat 1 egg & 2 T. honey with  
fork until smooth.

1. Mix yeast and 2 C. of the flour in large bowl.
2. Melt butter in 2-C measure then add butter, honey, & 1 egg. Fill to 2-C line with kefir whey then add to flour mixture. Add in remaining eggs, making sure all flour gets combined well.
3. Gradually add enough flour until dough can be kneaded with oiled hands. Turn dough into oiled bowl, turning over to coat with oil. Cover & let rise until doubled in size, about 1 hour.
4. Punch down & divide in half. Roll each half into a circle, brush with melted butter & cut into 16 wedges. Roll up each wedge starting with wide end to make crescents. Place side by side on oiled baking pans.
5. Brush glaze on top of rolls. Let rise once again for 15 minutes then bake in 400° oven for 8-10 minutes or until golden brown on top. Remove from oven and reglaze immediately so glaze cooks and becomes shiny.

