



## Treat Time

**Approximate Time: 60 minutes**

**Prep Time:** 10 minutes plus 15–30 minutes rising time.

**Bake Time:** 15 minutes

### “Lost Sheep” Rolls

1 Rhodes™ Dinner Roll per person

1 egg

1 peppercorn per person

Poppy seeds

Parmesan cheese, grated



Thaw dinner rolls until soft, but still cold. Beat egg and set aside.

**Treat Time:** Divide roll in two with one half being slightly larger. Flatten the larger half into an oblong for the body. Make a small cut on one side near the top to make a tail. Place on a sprayed baking sheet. Divide the remaining dough in half. Flatten one half into an oblong shape for the head. Make a small cut on one side near the top to make an ear. Place head onto the body. Divide remaining half into two pieces. Roll each into a 1-1/2 inch rope for the legs. Brush legs with egg and then roll in poppy seeds. Place legs onto the body. Brush the rest of the sheep with egg. Sprinkle poppy seeds on the face. Sprinkle the body with grated parmesan cheese. Press a peppercorn into face for the eye.

Preheat oven to 350 degrees F. Let rise for 15–30 minutes. Bake for 15 minutes or until golden brown.

Your family will quickly find these “lost sheep” delicious!

**Closing Prayer** and blessing on the food.