Honey-Whole Wheat Rolls

1 3/4 cups whole milk, heated

7 Tablespoons honey

5 Tablespoons butter, melted

1 egg

2 1/2 cups whole wheat flour

1 3/4 cups white flour

1 Tablespoon instant yeast

2 1/4 teaspoons salt

Combine milk, 6 Tablespoons honey, 4 Tablespoons butter and egg.  Stir together flours, yeast and salt in bowl of a standing mixer.  Slowly add milk mixture and knead with dough hook until combined.  Continue kneading 6-8 minutes.  Transfer dough to a greased bowl, cover with plastic wrap and let rise for 1 hour.

Divide dough into 16 even pieces.  Roll each piece into a tight ball and arrange on a silpat lined baking sheet.  (or a greased 9x13 pan)  Let rolls rise 30 minutes.

Heat oven to 400.  Brush rolls with 1 Tablespoon milk.  Bake 10 minutes, rotate pan and bake another 10 minutes.  Combine remaining 1 Tablespoon butter and honey and brush over warm rolls.