

Amazing Dinner Rolls

-SCRATCH BAKING WITH KATHY-

INGREDIENTS

- 2 eggs, beaten separately
- 1/2 Cup Real Butter
- 2 tbsp Active Dry Yeast (or 2 individual packages, NOT Rapid Rise type)
- 1 1/2 tsp Salt
- 3/4 cup additional sugar
- 5 cups +/- All-Purpose Flour
- 1/4 luke warm water
- 1 cup Wheat Flour
- 1/4 cup sugar
- Sesame Seeds
- 2 Cups Scalded Milk (whole, low, or nonfat)
- 3-4 tbsp milk for brushing rolls

STEP-BY-STEP

- 1.** MIXING YEAST: Mix yeast, lukewarm water and ¼ cup sugar and leave in warm place to “bloom” (or activate). TIP: Temp too hot kills yeast, temp too cold retards yeast*

WARM PLACE TO RISE: OVEN

Electric Oven: Heat oven for 1-2 minutes and turn oven off for a warm environment for rising.

Gas Oven: Place dough or yeast in oven with just the pilot light.

- 2.** SCALD MILK: In medium bowl, combine milk, butter, ¼ cup sugar and salt; microwave for 2-3 minutes. Let cool to lukewarm. Add activated yeast and beaten eggs to milk when cooled.
- 3.** ADD FLOUR MIXTURE TO SCALDED MILK: Mix in 4 cups of flour, then add one cup at a time, beating between additions until desired consistency.
- 4.** KNEAD DOUGH FOR 5-7 MINS: Lightly flour work surface (less flour is better for moist rolls). Add small amounts of flour dust as needed.

- 5.** LET DOUGH RISE: Place dough in a greased bowl. Grease top of dough to keep from drying out during the rise. Cover with flour sack towel and let rise for 1 ½ -2 hours in warm place until doubled in bulk. Grease baking pan.

- 6.** PUNCH, KNEAD, AND SHAPE DOUGH FOR FINAL RISE: Punch the dough down. Prepare work surface with very light dusting of flour. Knead for 2-3 minutes using minimal extra flour.

Shape rolls and place in greased pan in evenly spaced rows. Pat rolls down for uniform rising. Cover pan of rolls with flour sack towel and let rise in warm place for about 1 hour, or until doubled in bulk. TIP: Don't let rolls over-rise. Also, be careful to not set the pan down too hard to avoid deflating.

After rolls have risen, quickly pre-heat the oven to 425 and get them in!

- 7.** BAKE: Bake for 5 minutes; pull out rack; leave pan on rack to brush rolls with milk and sprinkle with sesame seeds (work quickly!). TIP: Rolls must bake for 5 minutes to “heat set” them before brushing with milk

Slide pan back in to bake for final 5 minutes.

