



MY FAVORITE DINNER ROLLS

A RECIPE FROM THE PERSONAL COOKBOOK OF CHRISTINE HUGHES

INGREDIENTS

1/3 cup active dry yeast

1 cup warm water

1 TBSP sugar

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1/2 cup butter (softened)

1 can sweetened
condensed milk

2 cups boiling water

4 large eggs (slightly
beaten in separate bowl)

1 1/2 TBSP salt

8 cups unbleached flour

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*Bake at 350° for approx
10-12 minutes or until
golden brown.*

DIRECTIONS

In 2 quart mixing bowl gently whisk yeast, 1 cup warm water, sugar until combined. Set yeast mixture aside to activate (approx 30 minutes) while preparing other ingredients.

In 4 quart mixing bowl mix butter, milk, and 2 cups boiling water until butter is melted. Mixture should be cooled enough to not cook the eggs. Mix in eggs and salt, then gently add yeast mixture. Gradually add flour until all ingredients are combined well. Cover with cloth until dough doubles in size (approx 30 minutes).

Split dough in 3 pieces. Working with 1 piece at a time; knead and roll out into a large circle approx 1/4" thick. Cut dough into 12 pizza slices. Roll each piece from wide end to the point, pinching the point to secure it to the roll. Place on lined cookie sheet about 2" apart. Cover with cloth and let raise until fluffy (approx 30 minutes). Makes 24 large rolls.

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