



Easy To Make Dinner Rolls

Ingredients

- 4 Teaspoons SAF Instant Yeast
- 1-1/2 Teaspoons Sea Salt
- 1/2 cup Water
- 4 Teaspoons Dough Enhancer
- 2 Cups Warm Milk
- 2 Eggs
- 1/4 Cup Olive Oil
- 6-7 Cups White bread flour (Add 1/2 of the flour and then add more until the dough pulls away from the sides of the mixing bowl)
- 1 Cup Sugar

Instructions

Place all of the ingredients in order into your mixing bowl. Be careful with the eggs not to add the warm milk too slowly or you will have scrambled eggs. Add half of the flour and keep adding the rest of the flour until the bread dough pulls away from the sides of the mixing bowl. Cover with greased plastic wrap and let rise the first time about an hour. Punch the dough down and mold into small balls about 1-1/2 inches to 2 inches in diameter. Cover with greased plastic and let rise one more time about an hour or until double the size. Remove the plastic wrap and bake at 350 degrees for about 15-20 minutes on a greased cookie sheet. Do not overbake. They should be a golden brown. I spread a little butter on the tops after baking so the rolls are soft on top. If you like a crispier top you can skip this step.