

Homemade Rolls

Yield: 18-24 rolls

Ingredients:

- 1 ½ c. water (hot to the touch)
- ¼ c. oil
- ¼ c. – ½ c. sugar
- 2 tbsp. yeast
- 1 tsp. salt
- 2 1/2 cups flour

Preheat oven to 375° F. This will help create some warmth in your kitchen for rising the dough. In a large bowl mix together 1 ½ c. water (hot to the touch), ¼ c. oil, ¼ c. – ½ c. sugar and 2 tbsp. yeast. Put mixture in a warm spot for 15 minutes.

It should have bubbles in it after about 15 minutes.

Add 1 tsp. salt and 2 1/2 cups flour; mix. And then add another 2 cups flour; knead until mixed and elastic. For me this is around 5 minutes or so in my Kitchenaid. Then throw a towel over it and let it rise for 10-15 minutes or more.

Shape the dough into individual rolls. Place on cookie sheet previously sprayed with cooking spray if your pans tend to stick. You can also use a 9×13 pan if you like the pull-apart style better. I usually am doing ten other things while I make these rolls, but a trick I learned for making your rolls look a little prettier is to tuck all the loose ends under them, kind of like a balloon tie. Grab a scoop from the bowl and then pinch everything underneath so you get a nice smooth top. Let rise for 10-15 minutes or more. You can see from the pictures below how much it will rise in a short amount of time. Bake at 375° F for 10-15 minutes or until lightly brown.

As soon as they come out, rub a little butter on top to give it that golden shine. Then throw some homemade jam on these bad boys and you are done!

Enjoy!

