

Dinner Rolls (375°F)

3 1/2 - 3 3/4 cups flour (all purpose, w/w or bread)

* 1/2 white 1/2 wheat is good or 3/4 white, 1/4 wheat*
- add a touch of cinn. if making cinn. rolls -
1/4 c or less sugar or honey

1/4 c olive oil

1 tsp salt

2 1/4 tsp regular or quick active dry yeast

1/2 cup very warm water (120° - 130°)

1/2 cup very warm milk

1 large egg

Prep - 30 mins

Rise - 1 hr 30 mins

Bake - 15 mins

* makes 15 rolls

add another
10-15 mins
for cinnamon
roll prep.
- may take a
bit more time
to bake, too.

1. mix 2 cups of the flour, the sugar, 1/4 c olive oil, salt, and yeast
 - Add warm water, warm milk and egg
 - Stir in completely, scraping bowl frequently
 - Stir in enough flour to make dough easier to handle
2. Place dough on lightly floured surface
 - Knead about 5 minutes or until dough is smooth and elastic
 - Place dough in a greased bowl, turning to coat all sides.
 - Cover loosely and let rise in a warm place (\approx 1 hour) until double
3. Grease 13x9x2 inch pan with oil
4. Gently push fist into dough to deflate. Divide into 15 equal pieces if making dinner rolls.
 - flatten into a large rectangle if making cinn. rolls
 - sprinkle or spread w/ cinn. sugar mixture, roll and cut into 15 rolls (dental floss works best to cut)
 - "roll" in oil to coat and place in pan, cover w/ plastic wrap, rise for \approx 30 mins
5. Heat oven to 375°

Cinn / Sugar filling. Variations

1/4 c brown sugar

1/2 Tbsp cinnamon

milk

- Lightly brush dough w/ milk
- sprinkle w/ cinn. sugar mixture
- Roll up + cut into 15 pieces

Mix of . softened butter

• brown sugar

• cinn.

1/2 Tbsp sugar

2 tsp cinnamon

melted butter (1/4 c)

- brush with melted butter
- Sprinkle w/ cinn. sugar mixture

Cinn. Glaze

Powdered sugar

milk

melted butter

cinnamon

