

The Rolls

Recipe by: Vera Miller, modified by the O'Connor clan

Servings: 8-10

Amount	Ingredient	Prep Notes
1 scant tablespoon	yeast	
1/2 cup	sugar	
1 teaspoon	salt	
2 cups	water	110-120°
1	egg	beaten
7 cups	flour	approximate, divided
3 tablespoons	butter	melted

- mix yeast, sugar, salt, and water in large bowl
- add egg and half of the flour, stir, then add melted butter and remainder flour
- kneed, adding flour a teaspoon at a time if too sticky
- coat bowl with oil, place dough in bowl, flip dough, and cover and let rise to double bulk, 60-90 minutes
- deflate and form rolls on greased cookie sheet (our standard size is 50 grams each), cover and let rise to double bulk, about 60 minutes
- preheat oven to 375
- bake 20-25 minutes or until golden brown
- rub tops of rolls with butter as soon as they come out of the oven