



# Make It Sweet.

9070 Research Blvd, Austin, Texas 78758  
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## Colleen's Dinner Rolls

My Mom could make these rolls with her eyes closed. She just knew the feel of the dough and always made them by hand. She never had a recipe – and most of the time didn't measure anything. This is as close as I can get to her rolls. These are really delicious rolls and leftovers are great the next day for breakfast – split them open, put a pat of butter on top and toast them under the broiler.

### Dough

1 C water (warm)  
2 Envelopes of Yeast (14g)  
(Active Dry)  
1 Large Egg  
¼ C Vegetable Oil  
¼ C Granulated Sugar  
2 tsp Kosher Salt  
425g All-Purpose Flour (3 1/2 C)

### Yield

24 large sized rolls  
Or 1 standard loaf

This dough is best made by hand.

Put the water into a large mixing bowl. Sprinkle yeast on top. Add the egg, the oil and sugar and mix with a fork.

Add 1 C of the flour and continue mixing with the fork. Add the salt and half of the remaining flour – still mixing with the fork.

Slowly keep adding the rest of the flour until you get to a dough that is still a little sticky – but not too sticky to mix by hand.

Start kneading the dough and add in the remaining flour if it is still sticky.

Knead until smooth – about 3 minutes.

Grease a large bowl. Place dough into bowl, smooth side down first and then turn over. Cover the bowl with plastic and allow to rest until doubled in size (1 to 1 1/2 hours).

Deflate dough and divide. Shape rolls and place onto lightly greased sheet pan. Arrange so that they are almost touching. Allow rolls to proof uncovered until doubled in size – about 1 hour.

Preheat oven to 350°. Bake about 20 minutes until the tops are a golden brown and the rolls are done.

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## Focaccia

Homemade focaccia is delicious and is really easy to make. It is so versatile because you can customize the herbs and cheeses. Focaccia makes a great homemade bread to go with any meal from salad to pasta! Any leftovers (if there are any) can be stored in a zip-top bag in the refrigerator and then reheated in a low oven (250°F).

### Dough

1 1/3 C Warm Water  
1 Envelope Active Dry Yeast  
2 Tbsp Granulated Sugar  
2 tsp Kosher Salt  
2 Tbsp Extra Virgin Olive Oil  
420g (3 1/2 C) All-Purpose Flour

### Toppings

Olive oil, Salt, Pepper, Chopped  
Fresh Herbs, Chopped Garlic  
and Grated Cheese

- Mix first 5 ingredients in a large mixing bowl. Let stand for 5 10 10 minutes until foamy.
- Add flour all at once and mix until fully combined into a sticky dough using either a fork or a wooden spoon.
- Prepare a 10" x 14" or 11" x 15" sheet pan - spray with non-stick vegetable spray and then lightly add olive oil.
- Using your fingers, spread out the dough.
- Cover and allow the dough to proof until doubled – about 45 minutes.
- Preheat oven to 375° F.
- Dock the dough by pressing your fingertips into the dough in random spacing. Drizzle with olive oil and sprinkle with selected toppings. Let rise for 15 minutes while oven is preheating.
- Bake for 20 - 25 mins or until golden brown.

after 45 minute rise



docked and sprinkled



baked and ready to cut

