



# Make It Sweet.

9070 Research Blvd, Austin, Texas 78758  
(512) 371-3401 local (866) 371-3401 toll free  
www.MakeltSweet.com info@MakeltSweet.com

## 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)

### Melted Butter

### Yield

24 large sized rolls

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°. Carefully brush rolls with melted butter. Bake about 20 minutes until the tops are a golden brown and the rolls are done. Optional – brush finished rolls with melted butter.