

Dinner Rolls

1 C. Hot Water (microwave water for 1 1/2 minutes to get it very hot)

2 C. Milk (also microwaved for 1 1/2 minutes or scald on stove top)

1/2 C. Sugar

1 Cube Margarine

Slice margarine into small slices and put in mixer. Add hot water and scalded milk. Add sugar. Let margarine melt and temperature to cool down a bit (don't let it get too cold). Then add:

2 Eggs

1 Tbsp. Salt

1/3 C. Vital Gluten

2 Tbsp. Dough Enhancer

1 Tbsp. Yeast

Enough Flour to make dough

Add the eggs, salt, vital gluten and dough enhancer. Next add three cups of flour and put the yeast on top of the flour. Turn on your mixer. Add a cup of flour at a time (or less) until the dough clears the sides of the bowl and is not too sticky. Let it mix for 6 minutes. Let rise until double. Grease pans and form rolls. Let rolls rise again. Bake at 375 degrees for 18-22 minutes. When done, brush tops with butter and then turn upside down on a clean kitchen towel to cool.

Bread Secrets

1. Always use dough enhancer and vital gluten. It helps your yeast work better and keeps your bread moist and less crumbly.
2. Use Saf yeast. Put yeast on top of flour, not in liquid.
3. Make sure to knead your dough for 6 minutes in the mixer.
4. Use a good mixer, it makes a huge difference.
5. Add flour one cup at a time and don't take it for granted that you need all of the flour in a recipe. Watch it mix and learn to see when enough is enough.