

The Rolls

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

Servings: 8-10

| Amount | Ingredient |
|--------------------|------------------------------|
| 1 scant tablespoon | yeast |
| 1/2 cups | sugar |
| 1 teaspoon | salt |
| 2 cups | water, lukewarm (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