

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's Quick, Easy-Peasy Dinner Rolls

Makes 9-12 rolls

INGREDIENTS:

1 cup plus 2 Tbs. warm water

1/3 cup vegetable oil

2 Tbs. active dry yeast

1/4 cup sugar

1 1/2 tsp. salt

1 egg

3 1/2 cup bread flour (bread flour seems to work best for me, all purpose will work, but if you have bread flour definitely use that!)

Optional:

For Savory Rolls: Garlic and/or onion powder, dried herbs (parsley and oregano work well)

For Sweeter Rolls: A drizzle of honey, 1 1/2 tsp. cinnamon and 1/2 tsp. nutmeg



DIRECTIONS:

- ♥ Heat oven to 400 degrees. In a bowl (or stand mixer with the bread dough attachment) combine the water, oil, yeast, and sugar; allow to rest for 15 minutes.
- ♥ Using your hands or hook, mix in salt, egg and flour (here is where you would add the optional spices/honey). Knead all ingredients together for about a minute or so, then cover the bowl with a towel and allow to "rest" for another 10 min.
- ♥ Form dough into 9-12 balls (depending on how small/large you want your buns!) and place in a greased 9x13 pan and allow to rest for another 10 min.
- ♥ Bake uncovered for about 30 minutes or until golden brown (I have found the rolls become brown on top but not fully cooked through at 30 minute mark, so I typically cover the with tin-foil and allow them to bake for another 10-15 minutes).

Compliments of Eat Your Heart Out Edibles

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