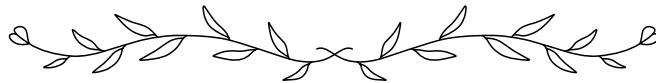


EXCELLENT DINNER ROLLS OR SANDWICH BREAD



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1 cup warm water
2 TBSP. dry yeast
1 TBSP. brown sugar

Combine all in the bowl of a stand mixer.
Stir together until dissolved. Let set until foamy.

1 ½ cups hot water
½ cup butter, melted
½ cup white sugar
2 ½ tsp. salt

Add to the mixer and combine.

6-10 cups of flour.

Gradually add half of flour in the stand mixer using
a dough hook.
Work in just enough flour to make a soft but not
sticky dough.

Place dough in a greased bowl or bread pans and cover.

Let rise until double.

Punch down and let rest 10 minutes.

Shape into rolls or bread and let rise until double on tray or pan you plan to bake in.

Bake at 350 degrees about 25 minutes until lightly browned.

The bread is done when the temperature inside the rolls is 190 degrees.

Yield: about 25-30 rolls or 2-3 loaves of sandwich bread.

Notes:

For sandwich bread grease bread pans with butter.

For even sized dinner rolls divide dough in half, then each half into half again.

Divide each quarter into three to four rolls depending on the size you prefer.