

ONE DOUGH, TWO WAYS: BREAD & ROLLS

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YIELD

- 2 SANDWICH LOAVES
- OR
- 24 DINNER ROLLS
- OR
- 1 LOAF + 12 ROLLS

INGREDIENTS

- 7½ CUPS ALL-PURPOSE FLOUR
- ¾ CUP SUGAR
- 2 TSP SALT
- ⅔ CUP BUTTER, MELTED
- 1 EGG
- 3 CUPS LUKEWARM WATER
- 2 PACKETS ACTIVE DRY YEAST

INSTRUCTIONS

1. DISSOLVE YEAST IN LUKEWARM WATER.
2. ADD MELTED BUTTER, SUGAR, SALT, AND EGG.
3. GRADUALLY MIX IN FLOUR UNTIL A SOFT DOUGH FORMS.
4. KNEAD UNTIL SMOOTH AND ELASTIC.
5. PLACE IN A GREASED BOWL AND ALLOW TO RISE UNTIL DOUBLED.
6. SHAPE INTO ROLLS OR LOAVES.
7. ALLOW A SECOND RISE UNTIL DOUBLED.
8. BAKE AT 350°F.

BAKE TIMES

DINNER ROLLS

15–18 MINUTES

BREAD LOAF

25–30 MINUTES

BRUSH TOPS WITH MELTED BUTTER AFTER BAKING.

ESTIMATED NUTRITION

PER ROLL (BASED ON 24 ROLLS)

- CALORIES: 165
- CARBOHYDRATES: 28G
- PROTEIN: 4G
- FAT: 4G
- FIBER: 1G
- SUGAR: 6G

RECIPE NOTES

FAMILY RECIPE SHARED BY FRIENDS

THIS VERSATILE DOUGH CAN BE USED FOR:

- DINNER ROLLS
- SANDWICH BREAD
- CINNAMON ROLLS

STORAGE TIPS:

COUNTERTOP STORE IN AN AIRTIGHT CONTAINER FOR UP TO 3 DAYS. REFRIGERATOR UP TO 1 WEEK. FREEZER WRAP TIGHTLY AND FREEZE FOR UP TO 3 MONTHS. MAKE AHEAD DOUGH DOUGH MAY BE REFRIGERATED FOR 4–5 DAYS BEFORE BAKING.

