

Jane's Thanksgiving Dinner Rolls

Makes about 3- 4 dozen rolls (this is for a large gathering)

Ingredients:

½ cup butter
⅓ cup sugar
2 cups milk
6 -7 cups self rising flour
1 teaspoon salt
½ cup warm water
1 ½ packages dry yeast
1 beaten egg



Instructions:

Preparing the dough

Dissolve the yeast in the warm water.

Heat the butter, sugar and milk in a saucepan over medium heat, stirring constantly until the butter melts and the sugar dissolves. Remove from heat and cool to lukewarm.

Add the beaten egg to the butter, sugar, and milk mixture and mix well.

Add 1 cup of flour.

When the yeast is fully dissolved, add it to the butter, sugar, and milk mixture.

Add flour to the mixture until a soft dough forms. It may not take all of the flour.

Place the soft dough in a large oiled bowl that will accommodate the dough as it doubles in size. Save any leftover flour to use when kneading and/or rolling out dough.

Cover and refrigerate the dough until chilled. Overnight chilling is best.

Making the Rolls



Approximately 4 hours before planning to serve rolls, take dough out of the refrigerator. (You'll form the rolls and then let them rise for two hours.)

Start with a small mound of dough about the size of a softball or a little larger. Using the saved flour, flour a pastry cloth or board and knead the ball of dough until it isn't sticky anymore.

Pat or roll dough to about $\frac{1}{2}$ inch thickness.

The secret to light rolls is not too much flour - a damp dough is best. And not too much kneading, only until the dough will not stick to hands or board .

Cut the rolled dough into circles using a floured biscuit cutter, or the rim of a glass that is the size you prefer.

Dip each circle of dough into warm melted butter.

Fold each circle almost in half.

Place the folded dough on a greased pan or on a greased cookie sheet with a rim, with the slightly larger side of the folded circle on top.

Brush the tops of rolls lightly with more melted butter. (After this step, rolls may be stored in the refrigerator until ready to use.)

Place the rolls in a warm, draft free-place, covered with a clean dish towel, and allow to rise until doubled in bulk, approximately 2 hours.

Bake the rolls in a preheated oven at 425 degrees for about 12-15 minutes. Check after 10 minutes. If using two oven racks, swap the rolls on the bottom rack to the top. If the rolls are not browning, turn up the oven to 450 degrees for the last 5 minutes. Watch carefully! They will brown fast.

Serve hot. Leftovers may be heated and served at another meal.



Note: Whole Wheat Rolls: Substitute 3 – 5 cups of whole wheat flour, reduce white flour by the amount of whole wheat flour used. Add 1 tsp. baking powder and ½ tsp salt if using 5 cups of whole wheat. The more whole wheat flour that is used, the heavier and darker the rolls will be.