



FCC Canyon Recipe Corner

Dinner Rolls

Ann Hinds

Dinner Rolls

4 1/4 to 4 3/4 cups all-purpose flour
1 package active dry yeast
1 cup milk
1/3 cup sugar
1/3 cup shortening, margarine or butter
1/2 teaspoon salt
2 eggs

Combine 2 cups of the flour and the yeast in a bowl. Heat and stir milk, sugar, shortening, and salt just till warm (120 to 130 degrees) - [make sure this is not too hot or it will kill the yeast]. Add to flour mixture along with eggs. Beat with an electric mixer on low speed for 30 seconds, scraping bowl constantly. Beat on high speed for 3 minutes. Using spoon, stir in as much of the remaining flour as you can.

Turn dough out onto a lightly floured surface. Knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape dough into a ball. Place dough in a greased bowl; turn once to grease surface. Cover and let rise in a warm place till double (about 1 hour).

Punch dough down. Turn out onto a lightly floured surface. Divide dough in half. Cover and let rest for 10 minutes. Shape the dough into desired rolls. Cover and let rise in a warm place till nearly double (about 30 minutes).

Bake in a 375 degree oven 12 to 15 minutes or till golden brown. Makes 24 to 32 rolls.

To make Butter-horns, lightly grease baking sheet. On a lightly floured surface, roll each half of dough into a 12-inch circle. Brush with melted margarine or butter. Cut each circle into 12 wedges. To shape, begin at wide end of wedge and roll toward point. Place, point side down, 2 to 3 inches apart on baking sheet. Let rise and bake as directed. Makes 24 rolls.

To make Parker House Rolls, lightly grease baking sheet. On a lightly floured surface roll each half of dough to 1/4-inch thickness. Cut with floured 2 1/2-inch-round cutter. Brush with melted margarine or butter. Use the dull edge of a table knife to make an off-center crease in each round. Fold each round along the crease so the large half is on top. Press folded edge firmly. (Dough will recede during baking, making the top half shorter than the bottom one.) Place rolls 2 to 3 inches apart on baking sheets. Let rise and bake as directed. Makes 30 rolls.

To make Sweet Rolls use same dough as above. Roll half of the dough into a 12x8-inch rectangle. Melt 3 tablespoons margarine or butter; brush half of margarine over dough. combine 1/2 cup sugar and 2 teaspoons ground cinnamon; sprinkle half of the mixture over dough. If desired, measure 3/4 cup raisins or nuts; sprinkle half of raisins or nuts over dough. Roll up from one of the long sides. Seal seams. Slice dough into 12 pieces. Repeat with remaining dough, margarine, sugar and raisins or nuts. Place rolls in two greased 9x1 1/2-inch round baking pans. Cover; let rise till nearly double (about 30 minutes). Bake in a 375 degree oven for 20 to 25 minutes. Cool slightly; remove from pans. Drizzle with Powdered Sugar Icing.

Powdered Sugar Icing

1 cup sifted powdered sugar

1/4 teaspoon vanilla

Milk or orange juice

Mix powdered sugar, vanilla, and 1 tablespoon milk or juice. Stir in milk or juice, 1 teaspoon at a time, till of drizzling consistency. Makes 1/2 cup or enough to drizzle over 1 10-inch tube cake. Let cake stand 2 hours before slicing.