

Heavenly Dairy Breakfast Rolls

Recipe By Zehava Krohn



Cooking and Prep:  4
h 25 m

Serves:  48

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami
Magazine

Do you dream of bakery breakfasts, hot, delicate rolls that are as soft as anything and smell as good as they taste? This recipe makes a big batch, which is no problem because they're also freezer-friendly. Heat them up in the toaster and they'll be just as delicious as when they were first baked.

You can also make this recipe using whole wheat flour, but use only nine cups and no more. Customize your rolls further by topping with rolled oats, everything spice, sesame seeds, poppy seeds, garlic flakes, or olive oil and parsley.

Ingredients (8)

Main ingredients

1 and 1/2 cups milk

3/4 cup plus 1 tablespoon sugar, divided

- 1 cup (2 sticks) butter, divided
 - 9–10 cups flour, divided
 - 1 egg
 - 1 tablespoon salt
 - 2 tablespoons Gefen Yeast
 - 2 cups warm water
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Start Cooking

Make the Dough

1. Combine milk, 3/4 cup sugar, and 1/2 cup butter in a microwave-safe bowl (chop up the butter so it melts faster). Microwave for two minutes. You can also perform this step in the oven. There will likely still be small pieces of butter remaining in the hot mixture but that's fine. They will melt on their own.
2. Stir in 1 cup flour, egg, and salt and let mixture cool slightly.
3. In a measuring cup, dissolve yeast and 1 tablespoon sugar in warm water. Let sit until yeast activates and becomes bubbly. When the milk mixture is warm but not hot, pour it into the yeast mixture. (If the milk mixture is too hot it will kill the yeast.) Transfer to a large mixing bowl.
4. Gradually add the remaining flour to the mixing bowl, stirring with a wooden spoon or fork. Be careful to keep track of how much flour you add. This can also be done in an electric stand mixer, though mixing by hand will work just as well. When dough thickens, use your hands to incorporate remaining flour. If you are comfortable working with a dough that's sticky, use nine cups flour total for best results. Otherwise, use a maximum of 10 (don't forget that you already added one cup of flour in an earlier step).
5. Smooth the top of the dough, cover, and let rise until doubled in size, about one and a half hours.

Shape and Bake

1. Line two baking sheets with Gefen Easy Baking Parchment Paper. Cover your work surface

with flour to prevent dough from sticking as you roll.

2. Divide dough into four balls. Working with one ball at a time, roll into a circle. Coat the top of each circle with two tablespoons butter. Using a pizza cutter, cut dough into quarters. Cut each quarter into three smaller wedges, resulting in 12 wedges/triangles from each circle of dough (48 total).
3. Take the tail of each triangle and wrap it over the dough, tucking the end underneath. Repeat with remaining triangles. Place rolls on prepared baking sheets. Repeat with remaining dough.
4. Let rolls rise in a warm place for an additional 20 minutes, until they appear to be full-size.
5. Preheat oven to 350 degrees Fahrenheit. Bake, one baking sheet at a time, until golden brown, about 15–20 minutes. Times may be slightly different in different ovens.