

Dinner Rolls for a Simcha

Recipe By Dining In



Cooking and Prep:  2
h 45 m

Serves:  20

Contains:    

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Pescetarian

Source: Dining In

Just like the title says, this easy dinner roll recipe is perfect for your next simcha (and for *mishloach manos!*). Every meal starts off right with a hot doughy roll topped with sesame or poppy seeds. Get creative with this recipe. The dough is easy to handle and there are so many varieties to how you can shape these. We offered a few ideas in this bread recipe below.

Ingredients (11)

For the Dough

- 4 cups flour
- 2 teaspoons salt
- 1/2 teaspoon sugar
- 1/4 ounce dry yeast (1 section of a triple pack)
- 1/4 cup margarine
- 1 cup lukewarm water or unflavored [Gefen Soy Milk](#)

1 egg

For Glazing

1 egg yolk

1 tablespoon water

poppy seeds

sesame seeds

Start Cooking

Prepare the Dough

1. Sift flour and salt together in a large bowl. Stir in sugar and yeast. Add margarine, mixing with your fingers until texture resembles bread crumbs.
2. Make a well in the center of the flour mixture. Add water (or soy milk) and egg; knead until a dough is formed. Knead for about 10 minutes more until dough is smooth and elastic.
3. Place dough in a bowl that is lightly smeared with oil. Cover and let rise until double, about one hour.

Shape and Bake

1. Punch down dough and knead for two to three minutes on a floured surface. Divide dough into 12 equal pieces and shape into rolls (see notes for different shaping techniques).
2. Meanwhile, preheat the oven to 425 degrees Fahrenheit. Place the shaped rolls onto lightly greased baking sheets or Gefen Easy Baking Parchment Paper, spaced well apart. Cover with oiled plastic wrap and let rise for 30 minutes.
3. Mix egg yolk and water; brush over rolls. Sprinkle with poppy or sesame seeds.
4. Bake for 15–18 minutes or until golden. Cool on rack.

Tip:

Braid Shape: Using three equal strands, pinch together at top, braid, not too tightly, pinch ends, and tuck under.

Batons: Shape the piece of dough into a long oval shape. Slash the surface with three diagonal cuts just before baking.

Cottage Rolls: Divide the dough into two unequal pieces (two-thirds and one-third). Shape each into a ball; flatten a bit. Place the smaller on top of the larger, and make a hole through the center with handle of a wooden spoon.

Knots: Shape the piece into one long rope; tie a single knot, pulling the ends through.

Credit

Photography and Styling by Chavi Feldman