

# WMPC Hot Rolls

## Ingredients

- 1 cup warm water
- 1 TBS dry active yeast
- 1 TBS sugar
- ½ cup vegetable oil
- 3 TBS sugar
- 1 tsp salt
- 1 egg (lightly beaten)
- 3 cups bread flour

We use one of our big mixers with a dough hook. In the mixer bowl proof the first 3 ingredients. Once proofed add vegetable oil, eggs, sugar and then some of the flour. Add in the salt and then remaining flour. If the dough seems sticky add a little more flour. Knead with the dough hook for no more than 5 minutes. Cover and let rise. Punch down and let rise again. After second rise form about 15 dough balls. You want to fold the outsides of the dough into the center and form a ball. Let these rise in a warm environment. We bake them on 300 for 10 minutes in our commercial ovens, so this may be 350 for 15....just keep an eye on them.