

Yeast Rolls

Makes 300 rolls

1 1/2 cups + 6 tbsp yeast
9 cups warm water (110°)
19 1/2 qts flour
8 1/4 cups dry milk
6 tbsp sugar
3/4 cups salt
5 cups oil
3 3/4 qts water

- 1) Dissolve yeast in warm water. Let stand for 4-5 mins.
- 2) Place all dry ingredients in mixer bowl using dough hook. Blend on low for approx. 2 mins.
- 3) Add oil & blend on low for another 2 mins.
- 4) Add water & mix on low for 1 min.
- 5) Add dissolved yeast. mix on low for 2 mins.
- 6) Knead on medium for 8 mins or until dough is smooth & elastic.
- 7) Place dough in a warm place until dough doubles.
- 8) Pinch down dough & form into rolls.
- 9) Place in a warm place until double in size.
Bake 350° 12-14 mins.