

Diana39s Hawaiian Bread Rolls

Oscar · 29/09/2024



Prep Time

2 hrs 25 mins

Dificult

Medium

Servings

3 hrs

Description

After years of trying to perfect the recipe I finally did it This recipe makes the best dinner rolls It is sweet and full flavor My family and neighbors love it

Ingredients

— - 1 ½ cups warm water (110 degrees F/45 degrees C) - 1 egg - 1 teaspoon salt - 1 teaspoon vanilla extract - 1 teaspoon lemon extract - 1 tablespoon molasses - 1 tablespoon honey - 5 tablespoons white sugar - 2 tablespoons dry milk powder - 2 tablespoons butter flavored shortening - 4 ½ cups bread flour - 2 teaspoons active dry yeast

Instructions

1. Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle for a 2 pound batch; press Start. The dough can be a bit sticky
2. so you may want to add a little bit more bread flour as it mixes. When the dough cycle is complete
3. turn the risen dough out on a lightly floured surface and divide into twelve equal pieces. Form the pieces into rounds and place on lightly greased baking sheets. Cover the rolls with a damp cloth and let rise until doubled in volume
4. about 40 minutes. Meanwhile
5. preheat oven to 350 degrees F (175 degrees C). Bake in preheated oven for 15 minutes
6. until golden brown.