



## French Bread Rolls to Die For

Jacob · 28/09/2024



### Prep Time

1 hr 40 mins

### Difficult

Medium

### Servings

2 hrs 20 mins

### Description

These French bread rolls are easy to make The dough can be made in a mixer bread maker or by hand Loaves or rolls can be brushed before baking with a glaze of 1 beaten egg white mixed with 1 tablespoon water if desired

### Ingredients

— - 1 ½ cups warm water (110 degrees F/45 degrees C) - 2 tablespoons white sugar - 1 tablespoon active dry yeast - 4 cups bread flour - 2 tablespoons vegetable oil - 1 teaspoon salt

### Instructions

1. Gather the ingredients. Stir together warm water
2. sugar
3. and yeast in a large bowl. Let stand until creamy
4. about 10 minutes. Add 2 cups flour
5. oil
6. and salt to the yeast mixture. Stir in the remaining flour
7. 1/2 cup at a time
8. until the dough has pulled away from the sides of the bowl. Turn out onto a lightly floured surface and knead until smooth and elastic
9. about 8 minutes. Lightly oil a large bowl
10. place the dough in the bowl
11. and turn to coat. Cover with a damp cloth
12. and let rise in a warm place until doubled in volume
13. about 1 hour. Deflate the dough
14. and turn it out onto a lightly floured surface. Divide the dough into 16 equal pieces
15. and form into round balls. Lightly grease 2 baking sheets; place rolls on prepared sheets at least 2 inches apart and cover with a damp cloth. Let rise until doubled in volume
16. about 40 minutes. Preheat the oven to 400 degrees F (200 degrees C). Bake rolls in the preheated oven until golden brown
17. about 18 to 20 minutes.