THE J.M. SMUCKER Co

Light & Fluffy Rolls

These rolls are so light a fluffy they might float right off the dinner table—if you don't eat them all first!

Prep Time	Cook Time	Serves	Difficulty
13 hrs 15 mins	15 mins	20	N/A

Ingredients

- 2 pkg (2 1/4 tsp / 11 mL each) quick-rise yeast
- 1/2 cup (125 mL) warm water (110° F-115° F/45° C-56° C)
- 1 tbsp (15 mL) sugar
- 1/2 cup (125 mL) warm **Carnation®** Fat Free Evaporated Milk (110° F–115° F/45° C–56° C)
- 1/3 cup (75 mL) All-Vegetable Shortening
- 2 eggs
- 2 tsp (10 mL) salt
- 3 1/2 - 4 cups (875 mL - 1 L) **Five Roses®** All Purpose Flour, divided

  All Purpose Bleached White Flour

Directions

Step 1:

In a large mixing bowl, dissolve yeast in water and sugar. Let stand for 10 minutes until doubled in size. Add evaporated milk, shortening, eggs, salt and 3 cups (750 mL) flour.

Step 2:

Beat on medium speed for 2 minutes. Stir in just enough flour to form a soft dough. Mixture will be sticky. Do not knead. Cover and refrigerate overnight.

Step 3:

Grease 20 muffin cups. Punch dough down. Turn onto a lightly floured surface; divide into 20 portions about 2 oz (56 g) each. Divide each portion in half and shape into balls. Place 2 balls side by side in each muffin cup.

Step 4:

Lightly cover with plastic wrap or a dish towel and let rise in a warm place until doubled in size, about 1 hour.

Step 5:

Preheat oven to 375º F (190º C). Bake 12-15 minutes until golden brown. Remove from pan onto wire racks.

Step 7:

Mix in 2 tbsp (30 mL) chopped fresh rosemary and 1 tbsp (15 mL) chopped garlic when making the dough.

Step 8:

Add 1 cup (250 mL) sharp cheddar cheese when making the dough.

Step 9:

Brush tops of rolls with beaten egg. Sprinkle pumpkin and sunflower seeds on dough in muffin cups (any kinds of seeds will work).

Step 10:

Dough can be braided or twisted.

Images

