

Halle Recipes

Quick Rolls

by Cristeen Halle

This is a no-fail roll recipe that is very yummy! The more it raises and is punched down throughout the day, the fluffier they will be.

SERVES

2 Full Cookie Sheets

Ingredients

- 2 Cups - Warm Water
- 2 T- Yeast
- 1/2 Cup- Sugar
- 3 Eggs Lightly Whipped
- 3/4 Cup- Melted Butter
- 1 tsp- Salt
- 6 Cups Flour

Method

1. Preheat Oven to 400 Degrees.
2. In a large bowl mix. 2 Cups - Warm Water, 2 T- Yeast, 1/2 Cup- Sugar, 3 Eggs Lightly Whipped, 3/4 Cup- Melted Butter, 1 tsp- Salt. Mix Well.
3. Add 6 cups flour 1 cup at a time. Dough will be sticky, scrape down sides of the bowl and cover with towel.
4. Set aside in warm place and let rise to double in size. If you are in a hurry let raise 20 minutes, otherwise let rise over 1-2 hours for best results.
5. Take out dough and spread on a floured countertop. Cut into 3 dough balls. Take 1 at a time and form into a circle.

6. Keep dusting with flour so it is easy to work with. Cut into wedges.
Roll into crescent roll shape.
 7. Place on a greased pan. Bake 400 degrees for 10-12 Min.
 8. Once cooked brush butter on top to give a nice shine.
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