

Sweet Rolls

Yields 2 to 2 ½ dozen rolls

Dough:

6 to 7 cups all-purpose flour

2 packages dry yeast

½ cup sugar

1 ½ tsp salt

½ cup (1 stick) unsalted butter, room temperature

1 ½ cup hot water

2 large eggs, room temperature

Combine 2 cups flour, yeast, sugar and salt in a large bowl. Stir to blend. Add butter and hot water at same time. Beat with a mixer at medium speed for 2 minutes, scraping down bowl occasionally. Add eggs and 1 cup flour. Beat at high speed for 1 minute, scraping down bowl occasionally. Gradually stir in additional flour to make a soft dough that leaves the side of the bowl. Turn dough out onto a floured board and knead 5 to 10 minutes. Cover loosely with plastic wrap and then a clean towel. Let dough rise on board for 20 minutes. Punch down.

Cloverleaf Rolls: Pinch off a 1" piece. Roll into a ball. Place 3 balls in each cup of a greased cup or a greased muffin pan. Make sure balls touch bottom of the cup and fill them about half full. Cover loosely with plastic wrap and refrigerate for minimum of 2 hours, up to 24 hours. Preheat oven to 375. Bake for 15 to 20 minutes.