

Sweet Dinner Rolls

It's the joke that southerners have to add sugar to everything. Well, we are from Texas and tend to agree. This bread recipe is one of Aunt Alisa's first to master. It is often served, and when she does, she usually makes enough dough to do cinnamon rolls for dessert.

Ingredients

- 2 packages or 4 ½ teaspoons active dry yeast
- 1 cup sugar
- 2 cups warm water
- 6 cups flour, divided
- 1 teaspoon salt
- 3 tablespoons vegetable oil
- 2 eggs slightly beaten



Instructions

- ❖ Dissolve yeast and sugar in warm water.
- ❖ In a separate mixing bowl, put 4 cups of flour and make a well in the middle.
- ❖ Add salt, oil, and egg in the well followed by the yeast mixture.
- ❖ Using the dough hook on a mixer, mix ingredients slowly adding the remaining 2 cups of flour until dough is blended and rolls easily.
- ❖ Place dough in a bowl with oil on all sides.
- ❖ Cover and let rise one hour or until doubled in size.
- ❖ Turn dough out onto a floured surface.
- ❖ Knead approximately 12 times.
- ❖ Pinch off into rolls and place into 2 greased 9x13 pans.
- ❖ Let rise 1 hour, or until doubled.
- ❖ Bake at 375 degrees Fahrenheit for 15 minutes or until golden brown.
- ❖ When the dough is still hot, top with butter before serving, because the only thing more important than sugar in southern cooking is butter.