

EASY REFRIGERATOR ROLLS (Hamburger Buns)

2 cups warm water 120°
2 pkg. dry yeast
½ cup sugar (or honey)
1½ tsp. salt
¼ cup oil
1 egg
6½ to 7 cups flour

1. Combine sugar, salt, and oil in mixing bowl.
2. Add warm water.
3. Place 5 cups flour on top; add yeast to top of this and egg.
4. Mix; add more flour just until dough is easy to handle.*
5. Knead dough just briefly to smooth. Let rise for 5 to 10 minutes.
6. Roll out about (at least) one-half inch thick, and cut with round cutter, such as doughnut cutter.
7. Place on cookie sheet sprayed with Pam or lightly greased, let rise till double in size, and bake for about 12 minutes. At 400°. (Maybe less time, depending on your oven and the type of pan you use. I like to bake mine to just golden brown, slightly even on the bottoms of the buns)

Makes good dinner rolls or cinnamon rolls. Shape as desired; see below for suggestion.

*Be careful not to add too much flour, yet dough should not be sticky; just tacky when your fingers touch it.

To make cinnamon rolls:

Divide risen dough in half. Roll each half into a rectangle, about 16" x 10". Spread each half with melted butter. Combine 1 cup sugar and 1 Tbsp. cinnamon. Spread mixture over dough. Add raisins or Craisins if you want. Roll lengthwise as for jelly roll. Slice into sections and place in greased pan; 9" x 9" square; 9" round; 9" x 13" cake pan; whatever works for you. Even a muffin pan will work. Let rise and bake as for above. It might take longer to bake and brown on the bottom than it does for the buns.