

HAMBURGER ROLLS



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2½ to 3 cups flour

1 package active dry yeast

5 ml sugar

5 ml salt

5 ml oil

250 ml warm water

1 egg white

Pour 2½ cups flour into a large bowl and form a well in the center.

In a separate container, mix yeast, sugar, and two tablespoons of water (the water comes from the 1 cup listed above).

Pour the yeast mixture into the well but do not mix with the flour at this time.

Cover the bowl with a cloth and set it in a warm place for 15 minutes.

Add the remaining water and oil and beat until mixed. Turn dough out on counter top and knead until smooth.

Add the remaining ½ cup flour as needed. Put dough in a bowl, cover, and let it rise until double in size.

Punch down and divide the dough into 12 parts. Shape into oval

rolls and place 3" apart on a greased and floured cookie sheet.

Cover and let rise until double in size. Beat egg white and 1teaspoon water with a fork until frothy and brush on the rolls.

Bake in a preheated oven at 230°C for 15 to 20 minutes until golden brown

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