

Hawaiian Sweet Rolls

Ingredients:

1 ½ c. pineapple juice
4 ½ tsp. active dry yeast
2/3 c. granulated sugar
1/2 c. butter, at room temperature, plus extra for brushing rolls
1 tsp. vanilla extract
2 large eggs
5-6 c. bread flour
1 tsp. salt

Directions:

In a small saucepan, heat pineapple juice over medium-low temperature until juice reaches about 105 F. In the bowl of a stand mixer fitted with a paddle attachment, stir together yeast and 2 tablespoons of sugar. Once the pineapple juice is at temperature, add to the bowl. Stir, and let the yeast mixture stand for 5-10 minutes, or until foamy. Once the yeast is foamy, add the remaining sugar, butter, vanilla extract, and eggs; stir to combine. Switch from the paddle attachment to the dough hook, and add 3 cups of flour and salt. Stir on low. Continue adding flour 1/2 cup at a time until dough clears the sides of the bowl. The dough will feel slightly sticky. It takes 5 1/2 cups of flour for my rolls. Once the dough comes together and clears the sides, continue to knead for about 1 minute. Cover bowl with plastic wrap, and let it rise until dough has doubled in size, about 1 1/2 hours. Shape dough into rolls. If you would like smaller, dinner-sized rolls, shape into 24 rolls. Cover rolls with plastic wrap, and let rolls rise until doubled, about 1 1/2 hours. Toward the end of the second rise, preheat oven to 350 F. Bake rolls for about 20 minutes or until rolls are golden brown. Immediately brush rolls with butter. Serve warm or at room temperature. Yield 24 servings

Dani Ponder
Intermediate
Yeast Rolls
Collingsworth County

Clement Sister Rolls

Ingredients:

2 cups Milk
6 tablespoons Crisco
1/4 cup Sugar
Boil together-let cool.
Add ½ cup warm water with 1 ½ teaspoon yeast.
Add flour to make thick batter. Let rise twice.
Add 3/4 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder

Then add 1 cup more flour. Turn on floured board and knead till holds shape in hand. Put dough in large container and refrigerate over night. Make rolls as needed- will keep for a week. Let rolls rise until they double their size. Bake in oven at 400 degrees about 20 minutes or until golden. Yield 55 Rolls

~ Caramel Cinnamon Roll Bites ~

Makes 12 servings in 9X13 pan

Dough:

- 1 ½ cups hot water {as hot as you can get it out of the tap - not boiling.}
- 1 Tbsp. active dry yeast
- 2 Tbsp. granulated sugar
- 1 tsp. salt
- 2 Tbsp. vegetable oil
- 3 ½ to 4 cups bread flour {you can use all-purpose flour as well}

Coating Mixture:

- ¼ cup granulated sugar
- ½ cup Brown Sugar
- 1 cup graham cracker crumbs (8 graham crackers, crushed)
- ½ cup crushed pecans (optional)
- 2 teaspoons cinnamon
- ½ cup {1 stick} salted butter, melted

Icing:

- 1 cup powdered sugar
- 2-3 Tbsp. milk
- 2 Tbsp. butter, melted
- ½ tsp. vanilla
- 1 cup caramel ice cream topping

In a small bowl, combine water, yeast and sugar and let sit until frothy. {about 5 minutes}

Add the salt and vegetable oil and mix well.

In a large bowl, yeast mixture and about 2 cups of flour.

Stir in the remaining flour, 1/2 cup at a time, until dough starts to pull away from sides and is no longer sticky.

Turn out dough onto a floured surface and knead until smooth and elastic.

Place the dough in a greased bowl and cover with plastic wrap.

Let rise for one hour, until doubled in size.

Preheat oven to 350°F.

Punch down dough and knead on a floured surface until smooth again; set aside.

In a small bowl, combine sugars, graham crackers, pecans and cinnamon.

Place butter in another small bowl and melt.

Rip off small pieces of dough {quarter to half dollar size} and roll into a ball.

Dip the ball in the butter and then roll it around in the coating mixture; place in 9X13 pan.

Repeat steps 12 & 13 until all the dough is gone.

Pour remaining coating mixture over dough pieces and toss until coated.

Pour your remaining melted butter on top and toss once more.

Bake in a preheated 350 degree oven for 20-25 minutes.

Meanwhile, in a small bowl, combine powdered sugar, milk, butter, vanilla, and caramel topping until smooth.

Use a spoon to drizzle your frosting over the cinnamon roll bites.

Serve warm.

Ms. Fuzz's Cinnamon Rolls

From: Avis Fain

Makes 32 Cinnamon Rolls

Dough:

1 pkg Active Dry Yeast

1 tsp Salt

¼ cup warm Water

6 Tbsp Butter or Margarine

1 cup scalded and cooled Milk

2 Eggs

½ cup Sugar

5 cups All Purpose Flour

Filling:

8 Tbsp. Butter or Margarine

1/2 cup Sugar

1 Tbsp. Cinnamon

1 cup Currants (optional)

1 cup Pecans (optional)

½ cup Raisins (optional)

Frosting:

2 cups Powdered Sugar

1 tsp. Vanilla

4 Tbsp Milk

Stir yeast in water and let stand 5 to 10 minutes until bubbly.

Mix milk, sugar, salt and butter together.

Add eggs and bubbly yeast.

Mix in all but ½ cup of the flour and then knead that in on a board or canvas until the dough is smooth and elastic. About 10 minutes.

Place dough in a greased four or five quart bowl, grease the top lightly, cover with a towel and let it rise in a warm place until doubled in bulk (1 ½ - 2 hours).

Divide dough in half. Roll each half in 10" x 15" rectangle on a lightly floured surface.

Using the Filling ingredients, spread with half melted butter or margarine over the dough and sprinkle with half the cinnamon and sugar and ½ cup currants, pecans or raisins.

Roll dough up tightly like a jelly roll, starting from the long side. Pinch the edges together to seal.

Cut rolls into 1" slices, and lay cut side down in greased 13x9 cake pans or round pans.

Cover rolls with a towel and let rise in a warm place until doubled (about 30-40 minutes)

Brush tops generously with melted butter and sprinkle with 1 tsp cinnamon and ½ cup sugar mixed together. Bake 25-30 minutes at 400 degrees.

Mix the frosting ingredients, adding enough milk to make it spreadable. Drizzle over top of warm rolls and serve.

Kraut Bierok

Ingredients:

2 packages (7g Packet) Yeast
½ cup Sugar
1½ Tablespoons Salt
3½ cups Warm Water
½ cup oil
1 Tablespoon Vinegar
8 cups Flour
2 cloves Garlic, Minced
1 whole Onion, Chopped
1 pound Ground Beef
1 whole Cabbage, Shredded
Salt and Pepper, to taste

Instructions:

Mix the yeast, sugar, salt, warm water, oil, vinegar, and flour together. Let rise 1 hour. Punch down. Let rise 45 minutes. Roll out to about 1/16" thick.

Sauté garlic and onions; add ground beef and fry until browned. Add cabbage and fry until tender (tastes better if cabbage is browned well). Salt and pepper to taste.

Cut the dough into 5"x5" squares and put a generous portion of the beef mixture on the middle of each square. Gather all 4 corners together and pinch shut each diagonal seam toward the center. Turn upside down on a baking sheet.

Bake for 20 minutes at 400 degrees. Brush with butter when they come out of the oven.

Allison Culwell
Intermediate
Yeast Rolls
Hemphill County

Nelle Henderson's Drop Rolls

Ingredients:

2 cups warm water
1 package yeast
¼ cup sugar
1 ½ sticks of Margarine; softened
1 egg
4 cups self-rising flour

Directions:

Preheat oven to 400°F. Grease 2 muffin pans. Dissolve yeast in warm water. Add sugar, softened margarine, and egg; mix well. Mix in flour. Drop into greased muffin cups. Bake at 400°F 12-15 minutes or until golden brown. Yields: 24 rolls

Variations:

Cheese Bread: mix in 1 cup shredded cheddar cheese

Garlic Bread: There are two ways to do this:

1. Sprinkle garlic salt and Italian seasoning on top of dough before baking (sprinkle gently with the garlic salt)
2. Add ½-1 teaspoon garlic powder to dry mix. Sprinkle rolls with Italian seasoning before baking. You may also add some to the mix so the seasoning is all the way through.

Honey Butter Pumpkin Rolls

1/3 cup milk
2 tablespoons butter
1 large egg
1/2 cup pumpkin puree
2 1/4 cups all purpose flour
1 packet instant dry yeast
2 tablespoons sugar
1 tablespoon pumpkin pie spice
1 teaspoon nutmeg
1 teaspoon salt
Honey Butter:
2 tablespoons butter
2 tablespoons honey

Directions:

Mix dry ingredients together in mixing bowl. Mix milk, butter, egg and pumpkin in microwave safe bowl and heat in microwave for 45 seconds or until between 105-115° F. Use a candy thermometer to check the temperature. Pour wet ingredients into the dry ingredients and mix with a dough hook on low until mixed. Knead at low speed for approximately 3 minutes. Place in a greased bowl and cover with plastic wrap. Allow to rise in a warm area until dough has doubled; approximately 30 minutes. Turn dough out onto counter and roll into small balls. Flatten each ball and cut around the edges of each ball. Make a small hole in the top of each ball for the stem (pecan). Place dough in pan and cover. Allow to rise again for approximately 30 minutes. Preheat oven to 375°F. Bake for 15 minutes or until done. Mix honey and butter until smooth. When rolls have cooled slightly, brush them with the honey butter mixture.

Piper Beaty
Intermediate
Yeast Rolls
Randall County

Mom's Jiffy Cinnamon Rolls

3 cups all-purpose flour
½ (15.25 ounce) package yellow cake mix
2 packages quick-rise yeast
1 teaspoon salt
2 cups warm water (105-115 degrees)
2 tablespoon butter, softened
½ cup white sugar
1 tablespoon ground cinnamon

Icing:

2oz. Cream Cheese
½ cup powder sugar
2 tbs. milk

Mix 3 cups of flour, cake mix, yeast, and salt in a large bowl; beat warm water into flour mix until smooth. Mix last cup of flour into batter to make soft dough. Turn dough out onto a floured surface toss for 6 to 8 minutes. Roll out dough into a 9x18 inch rectangle. Spread softened butter over dough and sprinkle evenly with sugar and cinnamon. Roll dough into a log, starting with a long edge, and pinch edges together to seal. Preheat oven to 350 degrees. Grease a baking sheet. Cut dough into 1-inch thick slices and arrange on prepared baking sheet. Cover rolls and let rise in a warm place until doubled in size, about 15 minutes. Bake in the preheated oven until cinnamon rolls are lightly browned and cooked through inside approx. 15-18 minutes. Blend together icing ingredients and drizzle on cinnamon rolls.

Yields 18 rolls

Hannah Windley
Intermediate
Yeast Rolls
Roberts County

Hannah's Cinnamon Rolls

1 1/2 tablespoons Active Dry Yeast
1 1/2 tablespoons granulated sugar
1/2 cup warm water 115 degrees F
8 tablespoons unsalted butter, melted
3/4 cup warmed heavy cream 115 degrees F
3/4 cup granulated sugar
1 large egg
4 cups all-purpose flour
1 teaspoon kosher salt

Cinnamon/Sugar layer:

8 tablespoons butter softened
1 cup packed light brown sugar
1/2 cup granulated sugar
3 tablespoons
4 tablespoons unsalted butter
1/4 cup packed light brown sugar

Frosting:

8 ounces cream cheese softened
8 tablespoons butter
2-3 cups powdered sugar

Place yeast and sugar into stand mixer then add warm water and gently stir. Let sit until yeast has doubled, about 10 minutes. In a medium bowl, mix melted butter and warm milk. Add butter and milk mixture to yeast mixture then add sugar and egg mixing until combined. In a large bowl, stir together the flour and salt. Add 2 cups of flour mixture to the mixer at a time scraping sides of bowl, continuing to add remaining flour until the dough starts to clean sides of mixing bowl. Knead dough for 7 minutes. Place dough onto a floured counter and knead dough until it does not stick to your hands. Place dough into a large bowl that has been sprayed with cooking spray. Cover with a damp cloth and let rise in a barley warm oven for 45-60 minutes until dough doubles in size. Remove dough from bowl and place onto a floured counter top, with a floured rolling pin roll dough into a 14x19 inch rectangle, about 1/4 inch thick. Spread softened butter

over entire surface of dough. In a medium mixing bowl, stir together the brown sugar, sugar and cinnamon. Sprinkle evenly over buttered dough.

Starting at long end of dough, carefully roll into a log shape. Using a knife cut into 1 1/2 inch pieces. Take 4 tablespoons softened butter and spread over 13x17 inch baking pan lined with parchment paper then sprinkle with brown sugar. Place 4 rolls per row close to each other, about 1/2 inches apart. Place into a barely warm oven (turn oven to warm for 5 minutes, then turn off right before placing rolls in oven to let rise) for 45-60 minutes or until double in size. Remove rolls from oven and preheat oven to 350 degrees F. Bake rolls for 15-17 minutes or until rolls are golden brown and bake through. Set aside to cool slightly. Place cream cheese and butter into your lean stand mixer bowl and beat until smooth and combined. Slowly add powdered sugar until desired consistency is achieved. Spread cream cheese frosting over warm rolls. Serve warm or let cool and enjoy room temperature. Makes about 18 rolls.

Bryce Killian
Intermediate
Yeast Roll
Sherman County

Texas Roadhouse Bread Rolls

1 packet (2 1/4 teaspoons) instant yeast
1/4 cup warm water
1 cup whole milk, scalded and cooled to lukewarm
1/4 cup granulated sugar
3 tablespoons unsalted butter, melted and divided
1 large egg
1 teaspoon salt
3 1/2 cups all-purpose flour

In the bowl of an electric mixer fitted with the dough hook attachment, stir the yeast, water, milk, sugar, 2 tablespoons of the butter, egg, and salt until well combined. Gradually add the flour and knead on medium-low speed until the dough pulls away from the sides of the bowl. Turn off the mixer and let the dough rest for 3 to 5 minutes. Continue to knead the dough on medium-low speed for another 5 minutes or until the dough is soft and smooth. If it seems too sticky, add more flour, 1 tablespoon at a time. Transfer the dough to a large greased bowl. Cover the bowl with plastic wrap and let the dough rise until doubled in size, about 45 minutes to 1 hour. Punch the dough down and turn it out onto a lightly floured work surface. Roll the dough into a 1-inch thick rectangle. Cut the dough into 2-inch squares. Transfer the squares to a baking sheet and cover with plastic wrap. Let rise until doubled in size, about 45 minutes to 1 hour. Preheat the oven to 350°F. Bake the rolls for about 15 minutes, or until golden brown. Brush the baked rolls with the remaining 1 tablespoon melted butter.