



Bread Machine & Baking Videos with Ellen Hoffman

Pull-Apart Dinner Rolls (a HUGE Favorite!)

1

These have the texture of Hawaiian Rolls but not the same flavor. They are a family favorite!

Make in a 2-pound capacity bread machine on dough course.

- 280g milk
- 1 egg
- 508g-550g Bread Flour
- 64g sugar
- 6g salt
- 57g salted butter
- 9g yeast

I use the dough cycle. Dump out of bread pan onto lightly floured cutting board or solid surface. Spray a rectangular casserole or foil tray with nonstick spray. Line with parchment if desired.

Divide Dough into 16-18 equal parts. (I weigh the dough and weigh the parts to get equal size rolls.) Shape each dough piece into a ball and place in pan in straight rows. When you have all the rolls in the pan, adjust for neatness.

Turn on oven to 170 and turn off in one minute. Let rise in the slightly warmed oven for 45 minutes. Take out, preheat oven to 350. Egg wash if desired, and bake for approximately 30 minutes. (Watch after 20 minutes to make sure they don't get too brown, and tent with foil to prevent over browning.)

Cool 2-3 hours, slice, put in heavy duty plastic freezer bag and freeze same day as baked to preserve freshness. Take out rolls as needed.