

Sweet Hawaiian Dinner Rolls – from Ashlee Marie

Ingredients

1 1/2 C pineapple juice

4 1/2 tsp yeast

2/3 C granulated sugar

1/2 C butter softened

1 tsp vanilla

2 large eggs

5-6 C bread flour

1 tsp salt

1/4 C butter melted

Instructions

Microwave the pineapple juice about 40 seconds – you want to hit 105-115 degrees. In your mixing bowl (with your bread hook attached) add the yeast, 2 Tbsp sugar and warm pineapple juice – let sit 5-10 mins. Add the remaining sugar, softened butter and vanilla – stir to combined.

Slightly beat the eggs and add them, stir in and add 3 C flour and the salt and stir on low speed on your Bosch Mixer. Continue to add flour 1/2 C at a time until the dough cleans the sides of the bowl (stop adding flour right away when it does this). The dough will still be sticky, continue to knead for 1 min

Cover and let rise until double in size – 60-90 mins.

Shape dough into rolls, you can do 24 small rolls or 12-18 larger rolls place on a 12-24 rimmed jelly roll pan. Cover the dough balls in plastic wrap (sprayed with non stick spray) and let double in size again – 60-90 mins again

Preheat the oven to 350 near the end of the rise. Bake for 20 min. and remove the rolls from the oven and brush with butter and let cool. Serve!!

