

# Pink Easter Dinner Rolls

## Ingredients

### Rolls

- 1 package or 1 TBSP dry yeast
- 1/4 cup warm water
- 1/4 sugar
- 1/4 cup oil
- 1 tsp salt
- 3 cups flour
- 1 cup scalded milk
- 1 egg

## Recipe Instructions

1. Dissolve yeast in warm water, let sit for -10 minutes until frothy.
2. In mixer bowl add yeast, sugar, oil, salt and egg. With whisks on turn mixer to speed 1 and mix briefly. (add 3-4 drops of food coloring if you want tinted rolls)
3. Put dough hook in mixer and slowly add 2 cups of flour while mixer is running.
4. Slowly drizzle scalded milk into running mixer. You must add it slowly so the hot milk won't kill the yeast.
5. Add last cup of flour until dough forms a ball and cleans the bowl of the mixer. You may need a little more flour.
6. This is a soft dough so it doesn't need to knead for long, just a couple of minutes.
7. Raise for 1-1/2-2 hours (minimum of 1 hour)
8. Punch down and shape into knots, with ends tucked under (use about an 8 inch rope of dough to tie knots)
9. Raise again 1-1/2-2 hrs
10. Bake at 400° for 10-12 minutes.

