



DINNER ROLLS & YEASTED DOUGHNUTS

Makes 2-3 Dozen Each

Ingredients

3 tsp	Active Dry Yeast
1 pinch	Sugar
2 cups	Whole Milk, 110-115°
2 large	Eggs, beaten
½ cup	Unsalted Butter, melted
2 tsp	Salt
½ cup	Sugar
6 ¼ cups	All-Purpose Flour, divided

Rolls

¼-½ cup	Butter, melted
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Doughnuts

1 cup	Sugar
2 Tbsp	Ground Cinnamon
Oil	For Deep Frying

Equipment

- Stand mixer with paddle & dough hook
- Large prep bowls
- Plastic wrap

Rolls

- Baking pan(s)

Donuts

- Doughnut cutter
- Mixing bowl
- Rolling pin
- Fry pot
- Candy thermometer
- Strainer
- Sheet tray
- Cooling rack

Directions

1. Combine yeast, pinch of sugar, milk, eggs, and melted unsalted butter in mixer bowl.
2. Add salt, remaining sugar, and 3 ¼ cups of the flour. Mix using the paddle attachment, on low speed, for 1-2 minutes until well blended.
3. Slowly add (½ cup at a time) remaining 3 cups of flour. Knead using dough hook, on low speed, for a few minutes until smooth and elastic. Place dough in greased bowl, grease top of dough, wrap with plastic and place in a warm spot. Let rise until doubled (1-1 ½ hours).

Rolls

1. Preheat oven to 425°.
2. Gently, punch down dough. Divide and shape into smooth balls (golf ball sized). Dip top into melted salted butter. Place into baking dish (with space between). Let proof 20-30 minutes until nice & puffy. Bake for 10-12 minutes until golden brown with an internal temperature of 180-190°.

Doughnuts

1. Gently, punch down dough. Roll out to ½ inch thick. Cut into shape with doughnut cutter. Let proof for 20-30 minutes, until nice and puffy.
2. Heat oil in fry pot to 325-335°. Fry doughnuts on both sides until golden brown and done through. Remove to sheet tray lined with a cooling rack. Toss in cinnamon sugar mixture to coat well.