THE J.M. SMUCKER Co

Light & Fluffy Rolls

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	20	N/A

Ingredients

- 2 pkgs (2 1/4 tsp / 11 mL) quick-rise yeast
- 1/2 cup (125 mL) warm water (110-115 °F/45-56 °C)
- 1 tbsp (15 mL) granulated sugar
- 1/2 cup (125 mL) warm **Carnation®** Fat Free Evaporated Skim Milk (110-115 °F/45-56 °C)
- 1/3 cup (75 mL) All Vegetable Shortening
- 2 eggs
- 2 tsp (10 mL) salt
- 3 1/2-4 cups (875 mL - 1L) **Robin Hood®** Best for Bread Flour, divided

  Robin Hood® Best for Bread Homestyle White Flour

Directions

Step 1:

Dissolve yeast and sugar in warm water in large mixing bowl. Let stand for 10 minutes until doubled in size. Add evaporated milk, shortening, eggs, salt and 3 cups (750 mL) flour.

Step 2:

Beat on medium speed for 2 minutes using an electric mixer. Stir in just enough flour to form a soft dough. Mixture will be sticky. Do not knead. Cover with plastic wrap and refrigerate overnight.

Step 3:

Grease 20 muffin cups.

Step 4:

Remove dough from fridge. Punch down. Turn onto a lightly floured surface; divide into 20 portions about 2 oz (56 g) each. Divide each portion in half and shape into balls. Place 2 balls side by side in each muffin cup.

Step 5:

Lightly cover with plastic wrap or a dish towel and let rise in a warm place until doubled in size, about 60 minutes.

Step 6:

Preheat oven to 375ºF (190ºC).

Step 7:

Brush tops of rolls with beaten egg. Sprinkle pumpkin and sunflower seeds on dough in muffin cups (any kinds of seeds will work).

Step 8:

Bake in preheated oven for 12 to 15 minutes until golden brown. Remove from pans and cool on wire racks.

Images

