

Carrian's One Hour Rolls  
*Sweet Basil*

1 tablespoon yeast, rounded  
½ teaspoon sugar  
½ cup warm water

1 ¼ cup milk, scalded  
4 tablespoons butter

2 eggs, beaten  
3 tablespoons sugar  
1 teaspoon salt

4 cups flour, plus more for kneading and surface  
2 tablespoons melted butter, optional

Sprinkle the yeast and sugar over the warm water.

Melt the butter in the scalded milk. Stir to cool.

Mix eggs, 3 remaining tablespoons sugar, salt and dissolved yeast mixture to a bowl.

When milk mixture is cooled a bit (not hot), add to egg mixture.

Mix in flour. Knead dough on a floured surface, or in a mixer, adding flour until rolls are no longer sticky to touch.

*This is where usually, rolls are left alone to raise for about an hour. No need with this recipe.*

Roll out in desired shapes and place on lightly greased baking pan.

Place rolls in draft free place\*, brush lightly with melted butter and let raise while oven is preheating. *I left my rolls to raise until the rest of dinner was about 15 minutes away from being done.*

Turn oven to 400 degrees and place rack in middle of oven. When oven is preheated, bake rolls for 10-12 minutes or until golden brown.

Tips:

-\*Remember, when letting items raise on a kitchen counter, best to look for the warmest spot in the kitchen. Maybe it's the top of your dryer? Granite or stone surface counter tops are not a good choice unless you are trying to quickly cool items. Take your hand and place it on the granite if you don't believe me. Always place a towel (or two) on a stone surface if leaving dough out to raise.

-\*\*To make knot shapes, roll the dough out, cut into strips about 6 inches long, 1 inch wide and about 1/2 inch thick. Take the strip and tie into a loose knot. How loose? Not so loose that you can see through the knot. Snug, but not so tight the dough breaks. Tuck the ends under, place on baking sheet and brush top lightly with butter. It's not as complicated as it sounds. Just experiment with a few and you'll get the hang of it. You'll also discover how large or small you like the rolls.

-Do not add too much flour when kneading dough. This will produce a tough roll. Also, the roll will be hard to shape.