

# **School Cafeteria Rolls**

## **Liquid Yeast Mixture**

**3 Cups of Warm Water**

**3 Packages of Yeast or 6 ½ Teaspoons of Bottled Yeast**

**1 Tablespoon of Sugar**

**(Let it get foamy and then add)**

## **More Liquid Mixture**

**¼ Cup of Butter Melted and cooled (Not Hot)**

**¼ Cup Oil (Canola)**

**¼ Cup Milk**

**2 eggs**

**Pour It All Together**

**Put Dry Ingredients in a Large Mixing Bowl**

**10 Cups of Plain Flour or Plain Bread Flour**

**2/3 Cup of Sugar**

**1 Tablespoon of Salt**

**Make a well and pour in liquid**

**I use my Kitchenaid Mixer with a dough hook**

**You can use a wooden spoon.**

**Eventually you will have to dump it out on to the counter to kneed with your hands.**

**Put back into the bowl and allow to rise until double in size. I place a clean dishtowel over the dough. Another tip is to turn your oven on about 100 degrees and put the bowl in there and it will rise in about 30 minutes to an hour.**

**I pat the dough out; (don't handle it too much) I use a dough cutter to cut up pieces of dough to make rolls. I use dental floss to cut cinnamon rolls.**

**Allow to rise a second time then bake at 350 degrees till golden brown.**

## **Variations for Dough Cinnamon Rolls**

**(grease pan) Pat dough in 12 in by 8 in rectangle**

**Smear ½ Cup of Melted Butter (1 stick) on dough**

**1 cup of sugar add 2 Tablespoons of Ground Cinnamon**

**Sprinkle sugar and cinnamon over butter**

**Add ¾ cup of Chopped Pecans optional**

**Bake at 350 degrees till golden brown**

### **Icing**

**2 cups of powdered sugar**

**4 Tablespoons of Butter**

**3-6 Tablespoons of hot water added 1 at a time**

**1 Teaspoon of Vanilla**

## **Pecan Money Bread**

**1 Cup of Brown Sugar**

**1 teaspoon cinnamon**

**1 cup of chopped Pecans**

**1 stick of melted butter**

**Cut dough into 1 inch squares. Roll into balls**

**Mix together cinnamon and brown sugar**

**Roll each ball in butter then cinnamon and Sugar**

**Sprinkle each layer in Bundt Pan with pecans**

**Fill pan half full and let rise. Bake at 350 degrees.**

## **Pizza Money Bread**

**1 stick of butter melted**

**5 mozzarella cheese sticks cut into small pieces**

**Optional pepperoni slices**

**Garlic powder 1 teaspoon**

**Parsley Flakes 1 teaspoon**

**1 cup Parmesan cheese**

**Put cheese and pepperoni into dough.**

**Mix garlic powder & parsley flakes into butter**

**Roll dough in butter, then in Parmesan Cheese**

**Fill bundt pan half way with dough balls to rise**

**Serve with pizza sauce or marinara**