

Sweet Rolls

Tsippy Bienenstock Nussbaum

Ingredients

3 TB yeast
2 1/4 cup warm water
8 cups flour
1 cup sugar
1/2 cup oil
3 eggs
1 egg white
2 TB kosher salt

PS: This is a great small challah recipe! It's half a batch. Double it for 5 lb.

CRUMB TOPPING:

1 cup flour
1/2 cup sugar
1 stick margarine or 1/2 cup oil
1 tspn cinnamon

Method

1. Combine yeast and warm water. Let sit for 5-10 minutes to proof.
2. Combine remaining ingredients and mix well. Knead.
3. Let rise, covered, for 1 hr.
4. Shape rolls. Cover and let rise another hour.
5. Brush the tops with egg.
6. Sprinkle with crumb mixture.
7. Bake @350 for 30 minutes.

