

From the kitchen of: My Bread To: Oven for rolls →

5# bread flour

1/2 c sugar

1 T salt (heaping)

1 strip of 3 active yeast in 1/4 c water ^{1 t sugar}

(let set - proof - for 10 min)

OR 1 strip rapid rise yeast to dry ingredients

1/3 c. oil

4-5c hot water - 110°-120°

Oven temp: 350 Time: 20 min Serves: 5 loaves

Rolls 400° 12-15 min makes 60 rolls

