

Homemade White Bread Rolls

Yields about 40 rolls



Ingredients

Bloom

- 1 ¼ ounces instant yeast
- ½ ounce sugar
- ½ cup (4 ounces) warm water*

Bread

- 1 ½ cups (12 ounces) warm water*
- 2 ¾ ounces sugar
- 1 ounce light brown sugar
- ½ ounce salt
- ¼ pound (4 ounces) cold butter, cubed
- ½ pound (8 ounces) cake flour
- 2 pounds (32 ounces) bread flour
- 3 eggs plus 1 extra egg to be used for an egg wash

Directions

Bloom

1. In a medium bowl or at least 2-cup measure, stir together the ingredients. Allow to become gaseous and double in volume, about 5 minutes.

Bread

1. In the bowl of a stand mixer fitted with the dough hook attachment, add the water, sugars, and salt. Swirl to dissolve.
2. Add the activated bloom and all the remaining ingredients**. Knead on low for 7 minutes, until the dough is cohesive, soft, and smooth.
3. Cover loosely with plastic wrap and let rise for 1 hour, until doubled in volume. Punch the dough down, cover, and let rise for 1 more hour.
4. Transfer the dough onto a lightly floured surface. Divide and roll the dough to form balls of 15 ounces each. Let rest for 20 minutes, until doubled.
5. Pre-heat oven to 350°F and line a baking sheet with parchment paper or Silpat.
6. Working with one rested ball at a time, divide and roll the dough to form balls of 1 ½ ounces each and place on the prepared baking sheet, 2 inches apart. Let rest for 30 minutes, until doubled.
7. Whisk together the remaining egg with a splash of water and lightly brush over each roll. Bake for 15 – 18 minutes or until golden. Repeat steps 6 & 7 with the remaining dough until all the dough is used up.

Notes

*I placed the water in a microwave-safe glass and heated for 25 seconds.

**Use only 3 eggs.

Storage

Store in an air tight container at room temperature for up to 4 days.