

2024 Baking Contest Sr. Division – Yeast Bread

Homemade Butter Rolls

Yield: 4 dozen rolls – Bring 13 rolls to judging

Ingredients

2 (1/4 – ounce) envelopes active dry yeast	6 large eggs, lightly beaten
1 c. sugar, divided	1 ½ tsp. salt
2 c. warm water (100°-110°)	8 ½ to 9 ½ c. all-purpose flour
1 c. margarine, melted	

Directions

1. Sift together yeast, 2 Tbsp. sugar, and 2 c. warm water in a glass bowl. Let stand 5 minutes.
2. Stir together yeast mixture, remaining sugar, and butter in a large bowl.
3. Stir in eggs and salt.
4. Gradually stir in enough flour to make a soft dough.
5. Cover and chill for 8 hours.
6. Divide dough into fourths. Turn each portion out onto a lightly floured surface and roll into a 12-inch circle. Cut each circle into 12 wedges. Roll up each wedge, starting at the wide end, and place on greased baking sheets.
7. Cover and let rise in a warm place (85°), free from drafts, for 2 hours or until doubled in bulk.
8. Bake at 400° for 10 minutes or until golden.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.