

KAISER ROLLS

RECIPE FROM TASTE OF HOME

INGREDIENTS

- 2 packages active dry yeast
- 2 cups warm water, divided
- 4 T sugar, divided
- 1/3 cup canola oil
- 2 t kosher salt
- 6 - 6 1/2 cups all-purpose flour
- 1 egg white
- 2 t cold water
- poppy seeds

DIRECTIONS:

1. In the bowl of your stand mixer or any large mixing bowl, dissolve yeast in 1/2 cup warm water. Whisk in a tablespoon of sugar and set aside for 5 minutes, or until frothy. Add remaining water and sugar, oil, salt, and 4 cups of the flour. Beat until smooth. Stir in enough of the remaining flour and knead using your dough hook until a soft dough forms and the dough isn't sticking the side of the bowl anymore. OR turn dough out onto a clean surface and knead until smooth and elastic.
2. Place in a greased bowl, turning once to coat. Cover and set in a warm place to rise for an hour or until doubled in size.
3. Punch dough down and divide into 16 pieces. Shape each into a ball, place 2 inches apart on parchment lined baking sheets. Cover and allow to rise until doubled. About 30 minutes. Meanwhile turn the oven on to 400°F and allow to preheat.
4. Beat egg white and cold water. Brush over rolls. Sprinkle with poppy seeds. Using a sharp knife or kitchen scissors, cut a 1/4-inch deep slash on the top of each roll.
5. Bake for 15-20 minutes or until golden brown. Remove from oven and allow to cool on a wire rack. Make sandwiches!