



Italian Rolls

(Yield: 16)

- 1 Pkg. active dry yeast or 1 cake (4/5oz.) compressed
- 1 ¼ cups warm (105-115°F.) water
- 1 ½ tsp. salt
- 3 tbsp butter
- 4 cups sifted Heckers or Ceresota unbleached Flour

Dissolve yeast in water (use lukewarm, 80-85°F. for compressed yeast). Add salt and butter. Add ½ the flour and mix in. Add remaining flour and mix well. Turn out onto floured board and knead until smooth. Place in greased bowl; cover; let rise in warm (80-85°F.), draft-free place for 1 hour (or until doubled.) Punch down; let rest 30 minutes. Divide dough into 16 pieces. Form into oblong roll, tapering ends. Lightly grease baking sheet and sprinkle with cornmeal. Place rolls on sheet. About 2 1/2" apart. Brush with water. Let rest in warm place, uncovered, for about 45 minutes. Bake in 425°F. oven 10 – 15 minutes, or until tests done.

(For hard rolls... add 1 egg white to dough. Place a pan of hot water in bottom of oven, just before you are ready to bake rolls. Be very careful, as steam will form.)