



Honey Rolls

Yield - 50 servings

Ingredients

1 qt. Water
3 5/8 qt. all-purpose Flour
2/3 cup non-fat, Dry Milk
3/4 cup Sugar
1/4 cup Yeast
2 cups Raisins, plumped
Honey, small amount
1/8 cup Salt
3/4 cup Shortening

How to Prepare

1. Put water in mixing bowl. Add all ingredients except yeast. Beat one minute on low speed with dough hook.
2. Add yeast to center of mixture. Beat 12 minutes on medium speed. Scrape sides of bowl one time; dough will leave sides of bowl just before you remove from mixer.
3. Add one tablespoon of oil; turn on and off immediately, just to oil sides of mixer, but not to mix into dough.
4. Cover and let rise to double in bulk, about 45 minutes.
5. Roll dough thin, brush with cold water, honey and raisins; roll into a roll and slice off. Bake at 400°F for 20 minutes.
6. Add a glaze if desired.

*****Nutritional Information Per Serving*****

Calories =
Carbohydrate = g
Total fat = g

Saturated Fat = g
Cholesterol = mg
Sodium = mg

Dietary Fiber = g
Protein = g
Vitamin A = RE

Vitamin C = mg
Calcium = mg
Iron = mg

