

Sweet Rolls

First, if you have not noticed...I changed the look of my site

It was kind of stressful since I was not sure if it would work, apparently is working so I am happy!

Second, I want to share a tip for making bread, the ones that you find in Asian bakery...My mom read at the newspaper that many Asian bakeries leave the dough in the refrigerator for up to a day before shaping and baking it. I too read somewhere that when the dough rises slowly the bread turns out to taste better. So I decided to play with my dough and the result is great. I cannot explain the texture of the bread, but believe me...is different, somehow more chewy, not excessive...and light. If you have been to Asian bakery you will understand what I am trying to say.



I made this rolls with the help of my Zojirushi Minibread machine...honestly I like to bake the bread out of the machine better since I can control the time that I want the dough to

rise, since the temperature is so different though out the year. Anyway, it is a great kitchen appliance.

These rolls are great, very light and you can enjoy with your favorite jam, butter or even just like that!

Ingredients:

1 egg and complete with milk to $\frac{3}{4}$ cup

2 $\frac{1}{4}$ cups bread flour

2 $\frac{1}{2}$ tablespoon sugar

$\frac{1}{2}$ teaspoon salt

1 teaspoon yeast

$\frac{1}{2}$ teaspoon vanilla extract

1 teaspoon orange peel, finely grated





Method:

Place the egg and milk mix, vanilla extract and orange peel at the bottom of the bucket and add the dry ingredients.

Select the dough setting, let is complete the cycle.

Remove the dough and place in a container with lid, let it sit in the refrigerator for 10-12 hours.

When is ready to work with the dough, knead it down and make a long roll.

Cut in 16 pieces and roll into ball shape. Place the balls in the baking pan covered with a film and let it sit for 1 to 2 hours depend of the temperature, make sure that the dough is the double of the initial size.

Bake in preheated oven for 18 to 20 minutes at 350F or until the top turns to a light golden brown.



Enjoy it!

Thank you for stopping by Simple Recipes and have a great week!