

30 Minute Rolls

Ingredients:

- 1 cup plus 2 Tbsp warm water
- $\frac{1}{3}$ cup oil
- 2 Tbsp yeast
- $\frac{1}{4}$ cup sugar (I like to use honey)
- $\frac{1}{2}$ tsp salt
- 1 egg
- $3\frac{1}{2}$ cups flour

Directions:

1. Preheat oven to 400 degrees.
2. In the bowl of a [Stand Mixer](#), combine water, oil, yeast, and sugar. Allow mixture to rest for 15 minutes.
3. With a dough hook, mix in salt and eggs and 2 of the cups flour until combined. Add remaining flour $\frac{1}{2}$ cup at a time.
4. Shape dough into 12 balls and let rest for 10 minutes.
5. Place rolls in a greased 9x13 pan or baking sheet. Bake at 400 degrees for 10 minutes until tops are golden brown.

Makes 1 dozen.

For 3 dozen use the following measurements:

- 3 $\frac{1}{2}$ cup warm water
- 1 cup oil
- 6 Tbsp yeast
- $\frac{3}{4}$ cup sugar or honey
- 1 $\frac{1}{2}$ tsp Salt
- 3 eggs
- 10 $\frac{1}{2}$ cups flour