

Download Dough Sweet Bread Roll Recipes

Preheat oven to 350 degrees when rolls are about 10 minutes from being ready for baking. When ready to bake place rolls in the oven and bake for 20-25 minutes. They should be browned nicely and smell so good and yeasty! For plain rolls, punch down dough and divide into 12 equal pieces. Roll the pieces into balls and place them into the greased pan side by side. Let dough rise for 20 to 25 minutes, or until almost double. Cover with plastic wrap and let rise at room temperature until the dough is doubled in size, about 1 hour, 15 minutes. Turn the dough out of the bowl and knead briefly to release excess air;...Sweet Dough Master Recipe Overview. Skill Level: Intermediate | Techniques Used: Modified Straight Dough Method for Yeast Bread. This is a master recipe for sweet yeast dough that can be used for a variety of applications. This dough is used to make cinnamon rolls, yeast donuts, soft dinner rolls, braided loafs, Belgian liege waffles, and so much more. - Dough Sweet Bread Roll Recipes