

# Our State eats

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## Hopewell's Yeast Rolls

*Yields: approximately 24 rolls, depending on size.*

- 2 cups warm water**
- 2 packages dry yeast**
- ½ cup sugar**
- ½ cup vegetable oil**
- 1 egg, slightly beaten**
- 2 teaspoons salt**
- Approximately 6 cups all-purpose flour**

Pour warm water into large mixing bowl. Add yeast and sugar, and let sit for about 5 minutes. Add oil, egg, and salt, and stir well. Slowly stir in flour, and store in refrigerator until ready to roll out, at least 3 hours or up to a few days. Roll out on a well-floured breadboard, working extra flour into sticky dough until it does not stick when you roll it out. Cut with biscuit cutter, dipping cutter in flour often. Place on greased cookie sheet, and let rise in warm place for about 1 hour, or until doubled in size. Bake at 350° until brown.



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