



THE ART OF BREAD MAKING

## HAMBURGER BUNS AND CINNAMON ROLLS

- 4 to 5 cups of Flour
- 2 tablespoons of Yeast
- 1 cup of Milk
- 3/4 cup of Water
- 1/2 cup of Oil
- 3 tablespoons of Honey
- 1 teaspoon of Salt

Mix 2 cups of flour with 2 tablespoons of yeast. Heat the water, oil, milk, honey, and salt until very warm. Pour into flour mixture and beat well. Start adding the rest of the flour until dough is soft. Knead briefly then let rest for 10 minutes. For Hamburger buns roll out to 1/2 inch thickness on well floured surface. Cut out buns with large mason jar ring and let rise for half an hour on greased baking sheet. Bake at 400 degrees for 12 to 15 minutes. For cinnamon rolls, roll dough out flat and brush on brown sugar/melted butter mixture. Sprinkle on cinnamon, roll dough and slice. Let rise for half an hour then bake at 400 degrees for 12 to 15 minutes.