

## HAWAIIAN SWEET ROLLS

(adapted from [Molly Yeh's Girl Meets Farm](#))

390 grams all-purpose flour (about 3 cups)

2 + 1/4 tsp instant yeast (1 package)

1 + 1/2 teaspoons kosher salt

1/4 teaspoon ground turmeric

160 grams pineapple juice, slightly warmed

2 tablespoons light brown sugar

1 tablespoons honey

1 large egg plus 2 yolks (egg white saved for egg wash later)

1/2 teaspoon vanilla extract

4 tablespoons (56 grams) unsalted butter, at room temperature, plus more for the pan

Flaky salt, for sprinkling

Add the flour, yeast, kosher salt and turmeric to a mixer fitted with the dough hook and mix on low to combine. Add the pineapple juice, brown sugar, honey, whole egg and yolks and vanilla. Increase the speed to medium and mix to form a somewhat stiff, shaggy dough, about 3 minutes. With the mixer running, add the butter, 1 tablespoon at a time, allowing each to fully incorporate before adding more. Once all of the butter is added, mix on medium-high to make a smooth, glossy, somewhat-wet dough, 10 to 12 minutes. Oil a large bowl and add the dough, turning to coat. Cover and let rise until doubled in size, about 2 hours.

Punch the dough down and divide into 12 equal pieces. Butter a quarter sheet pan. Form each piece into a ball and roll on the counter encased in your palm to tighten up the ball. Lay the balls in a 3-by-4 grid in the buttered pan. Cover loosely and let rise until puffed but not quite doubled, about 1 hour.

Heat the oven to 350F. When the rolls have risen, beat the reserved egg whites with a splash of water and brush over the rolls. Sprinkle with flaky salt. Bake until puffed and a deep golden brown; start checking at 20 minutes. Cool in the pan on a cooling rack for 10 minutes, then remove to cool completely sitting on the rack.