

KLEBBA HOUSE ROLLS

(from Louise Wilhelmina Klebba)

One 1/4-ounce package active dry yeast
1 + 1/4 cup warm water
1/2 cup sugar
4 tbs unsalted butter, melted and cooled
1 large egg, lightly beaten
1/2 tsp salt
4 cups all-purpose flour, or more if needed
additional melted butter for brushing

Make the dough. In a stand mixer mix the yeast with the water, sugar, butter, egg and salt.

Fit it with the dough hook, and add the flour in two increments, kneading it at low-speed. Knead the dough for about 4 minutes, until smooth. Remove from the mixer, transfer to a buttered bowl, cover and let it rise until doubled, about 2 hours.

Roll the dough with a rolling pin, cut in circles with a 3-inch biscuit cutter. Place over a baking sheet lined with parchment paper and let it rise again for 1 to 1.5 hours. Brush with melted butter before baking at 375F for 15 minutes or until golden. Brush again with butter as soon as they are out of the oven.