

Olive Oil Rolls

Makes about 24 rolls



Ingredients

- 5 cups bread flour
- 1 tablespoon active dry yeast
- 2 cups warm water (110° F)
- ½ cup olive oil
- 1 tablespoon Kosher salt

- 2 tablespoons cornmeal (for pans)
- ¼ cup olive oil (for tops of rolls)
- Flake sea salt

Steps

1. Place bread flour and yeast into the bowl of an electric mixer fitted with a dough hook. Gently stir together. Slowly stream in the warm water and olive oil and stir for one minute. Add the salt and continue mixing.
2. Knead dough for 3 more minutes. The dough should be pulled away from the sides of the bowl and close to the dough hook. If the dough is too dry and there are crumbs at the bottom, add 1 tablespoon of warm water at a time until it pulls together. If dough is too wet and is still stuck to the sides of the bowl, add 1 tablespoon of flour at a time, kneading in between any addition, until the dough forms into a ball. Remove dough and work with it on a clean counter until it is a smooth ball.
3. Grease a medium-sized bowl with oil or non-stick spray and put the dough into the bowl greasing the top of the dough as well so it won't dry out. Cover the bowl and let dough rest for 1 hour in a warm spot until it's at least doubled in size.
4. Preheat oven to 425°F. Get two baking sheets pans ready by brushing or spraying them with olive oil (or sprinkle each pan with cornmeal). Remove dough from bowl and place onto a clean counter top. Portion the dough into 24 equal-sized balls. Roll each ball around so that they are smooth. Place one dozen dough balls on each sheet pan- spaced apart. Brush the tops with olive oil and sprinkle with sea salt.
5. Bake for 15 - 20 minutes or until the tops of rolls are golden brown. Serve warm.