

Hawaiian Rolls

Yield: 24



Ingredients

1 ½ cups pineapple juice
4 ½ teaspoon active dry yeast
⅔ cup granulated sugar (will be divided)
½ cup butter at room temperature and extra for brushing rolls
1 teaspoon vanilla extract
2 large eggs
5-6 cups bread flour
1 teaspoon salt

Steps

1. Grease two 9x13 inch pans and set aside.
2. Heat pineapple juice in a microwave-safe bowl or cup until it reaches 105°F.
3. With a paddle attachment mix together 2 tablespoons of sugar and the yeast.
4. Once the pineapple juice is at temperature, add it to bowl. Stir, let the yeast mixture stand for 5-10 minutes.
5. Once the yeast is foamy, add the remaining sugar, butter, vanilla extract, and eggs; stir to combine.
6. Switch from the paddle attachment to the dough hook, and add 3 cups of flour and salt. Stir on low.
7. Continue adding flour, ½ cup at a time, until the dough clears the sides of the bowl. The dough will feel slightly sticky.
8. Once the dough comes together and clears the sides, continue to knead for about 1 minute.
9. Cover bowl with plastic wrap, and let rise until dough has doubled in size, about 1 ½ hours.
10. Shape dough into balls. If you would like smaller, dinner sized rolls, shape into 24 rolls. If you would like larger, bun-sized rolls, shape into 12-18 rolls depending on desired size.
11. Place half of the rolls in each pan.
12. Cover rolls with plastic wrap, let rolls rise until doubled, about 1 ½ hours.
13. Towards the end of the second rise, preheat oven to 350°F.
14. Bake rolls for about 20 minutes, or until golden brown.
15. Immediately brush rolls with butter
16. Serve warm at room temperature.