

No-Fail Whole Wheat Dinner Rolls by Food Storage Moms

Serves: 45-60 rolls (depending how small or large you make your balls of dough)

Ingredients:

- 6 cups warm water
- 2/3 cups olive oil
- 1 cup honey
- 2 tablespoons dough enhancer
- 2 tablespoons wheat gluten
- 2 tablespoons dry instant milk
- 2 tablespoons SAF Instant Yeast
- 2 tablespoons lemon juice
- 2 tablespoons Real Salt
- 14-16 cups freshly ground hard white wheat flour (altitude makes a difference as to how much flour you will need)

Instructions:

1. Start adding the ingredients in the order shown above with one exception into your mixing bowl...start with 7 cups of flour and slowly add more flour until the dough pulls away from the sides of the bowl. I use a Bosch Mixer. I grew up making bread without a mixer, it can be done by hand. I grew up letting my bread rise twice so I still do that. I mix it for 10 minutes in my Bosch. Form dough into balls and fill greased cookie sheets or 9 by 13-inch pans. Cover with greased plastic wrap. Let rise again. Remove the plastic wrap. Bake in a preheated oven @350 degrees. Bake about 15-20 minutes. I brush with butter on the tops after baking.