

Milk and Honey Golden Rolls

1.5-2 tablespoons active dry yeast

4 tablespoons honey

2 cups (473 ml) **room temperature** almond/soy/oat milk/coconut milk or diluted coconut cream

3 large eggs , room temperature + 1 egg, beaten for brushing top

1 cup canola/soy/sunflower/walnut oil

8 cups (1 kilo) bread flour

1 tablespoon salt

topping for rolls - mix together:

2 tablespoons oil

1 tablespoon honey

for top of honey mixture: coarse or flaked salt

Directions:

In bread machine, place the yeast and honey and half the room temperature milk of your choice. Let sit for about 5 minutes or till yeast is foamy. Add the eggs, flour, salt, rest of milk and turn machine on to dough setting. As it starts to knead mixture, pour oil in. Keep an eye on it at first to ensure the flour is incorporating properly into the liquid. You may need to help it out with a spoon (unplug machine to give a few brisk stirs which should do the trick and replug). Give dough a chance to combine and check that it's smooth and you're good to go. Let rise till doubled in bulk.

In mixer, proof the yeast with honey and half the milk as above and then add eggs and start stirring with paddle beater. Add flour slowly, salt, rest of milk and oil and stir just till combined. Switch to dough hook and knead about ten minutes. Cover with towel or plastic wrap and let rise till doubled in bulk.

When dough has risen, turn dough out onto an oiled mat and oil your hands. For the large rolls that I made, I divided the dough into 12 more or less equal pieces. Let rest a bit and then form into balls by smoothing and tucking them. Then roll each piece into a snake and make knots. Brush tops of rolls with the beaten egg and place into spray oiled large muffin cups to rise again, approximately 30 minutes or so. I find an unheated oven with just the light on is a great spot to let them rise.

Bake in preheated oven on 350 F/180 C for about 25-30 minutes until rolls are a beautiful golden brown and baked throughout.

Remove from oven and immediately brush tops with the oil and honey topping mixture and you will see it makes a gorgeous glaze and gets mostly absorbed into the rolls with a light sheen. Immediately after brushing with honey mixture, sprinkle with a light hand some kosher, coarse or flaked salt on top. Lovely for your Rosh Hashana table or all year round.