

Schnecken Rolls

Came from a neighbor I knew in Washington, D.C. (1963)



An elegant, sweet dinner roll

YEAST MIXTURE:

- 2 packages dry yeast
- 1/4 cup warm water
- 1 teaspoon sugar
- 1/4 teaspoon ground ginger

BREAD MIXTURE:

- 3/4 cup warm water
- 7/8 cup sugar
- 1 cup butter, room temperature
- 1 teaspoon salt
- 1 cup boiling water
- 2 whole eggs, slightly beaten
- 6 1/3 cups bread flour, approximately

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 36

I actually used to make these a lot because they could be made in the morning, put into the refrigerator to chill the dough, then about 2 hours before guests arrived I'd roll it out, cut them, allow them to rise, and bake them just as guests arrived. It made the house smell wonderful! And they're absolutely delicious.

1. In a glass measuring cup combine the 1/4 cup water, sugar and ground ginger; then add the yeast packages, stir and set aside until bubbly, about 5 minutes.
2. In a large bowl combine the water, sugar, butter and salt. Add the boiling water and stir until the butter melts. Add 2 cups of the flour and beat well.
3. Add the eggs and yeast mixture, stir well, then add all of the remaining flour. Beat with a wooden spoon until the mixture is smooth. Chill for 4 hours.
4. Roll the dough out onto a floured board and use a rolling pin to roll it into a 10" by 18" rectangle. Spread the dough with a little bit of butter all over. Fold the dough in half.
5. Cut the folded dough with a biscuit cutter and place in metal pans with the rolls almost touching. Allow to rise for about 1-1 1/4 hours.
6. Preheat oven to 375° and bake rolls for 20-25 minutes until golden on top, but not dark brown.

Per Serving (excluding unknown items): 157 Calories; 6g Fat (33.4% calories from fat); 3g Protein; 23g Carbohydrate; trace Dietary Fiber; 26mg Cholesterol; 116mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.