

PARMESAN ROLLS

By Dorothy Zehnder

2 packages (1/4 ounce each) active dry yeast
1/2 cup warm water (110° to 115°)
1 cup warm milk (110° to 115°)
1/2 cup grated Parmesan cheese
1/3 cup butter or margarine, melted
3 tablespoons sugar
1 teaspoon salt
1 cup cornmeal
2 eggs
4 1/2 to 5 cups all-purpose flour
Butter or butter spray

TOPPING:

1/4 cup butter or margarine, melted
1/4 cup grated Parmesan cheese

In a large mixing bowl, dissolve yeast in warm water. Add milk, Parmesan cheese, butter, sugar, salt, cornmeal and eggs; mix well. Add 3 cups of flour and beat until smooth. Add enough remaining flour to form a soft dough.

Turn onto a floured board; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top (use butter or butter spray). Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down.

Shape into 24 ovals; dip the top of each into melted butter and Parmesan cheese. Place on greased baking sheets. Cover and let rise until doubled, about 30 minutes. Bake in preheated 375° oven for 20-25 minutes or until golden brown. Remove from pans to cool on wire racks.

Yield: 2 dozen

****Note from Dorothy – We have made these at the restaurant many times and are always a favorite. I like making them at home because they pair well with any dish you are preparing or even perfect to take to potlucks. They do take a little time, but there is nothing better than homemade rolls!*