Jumbo Dinner Rolls

1 package Yummee Yummee Breads mix
1 package yeast – included in Yummee Yummee Breads mix
3 tablespoons granulated sugar
2 eggs, beaten
1 1/3 cups rice milk or milk
1/4 cup extra light olive oil or 4 tablespoons butter
2 tablespoons non-dairy margarine or butter, melted

In a large mixing bowl, combine Yummee Yummee Breads mix, yeast, and sugar. Mix well.

In a small saucepan, combine eggs, rice milk, and oil. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the Rolling Mix suggestion, lightly flour a silicone mat. Divide dough in half. Gently roll one half of dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 10 x 14 inch rectangle.

Brush dough with melted margarine. Using a floured rotary pizza cutter, cut long side of rectangle into six 10 inch strips. Taking one strip at a time, visually divide in thirds. Lift the section closest to you and fold over center third of dough. Lift doubled section over last section of dough. Gently dust excess flour from roll with a dry silicone pastry brush.

Place rolls seam side down in two rows about 1/2 inch apart on a greased baking sheet. Repeat for remaining dough. Using the **Quick Rise Method**, allow uncovered rolls to rise for 15 minutes.

Bake at 375 degrees for 20 to 23 minutes, or until rolls are golden brown. Remove rolls from pan and cool on a wire rack for 10 minutes. Brush tops of rolls with additional melted margarine.

Makes 12 jumbo dinner rolls

Cook's Note: *Electric mixer required.* Place rolls closer together on the baking sheet to make pull-apart loaves.