

# OMNI HOTELS®

parker house | boston

## Parker House Rolls

### Ingredients:

6 cups	All-purpose flour
½ cups	Sugar
2 tsp.	Salt
2 pkg.	Active dry yeast
1 cup	Margarine or butter (2 sticks) softened
1	Large egg

**Method:** (about 3 ½ hours before serving)

1. In large bowl, combine 2 ¼ cups flour, sugar, salt, and yeast; add ½ cup Margarine or butter (1 stick). With mixer at low speed, gradually pour 2 cups hot tap water (120 degrees to 130 degrees F.) into dry ingredients. Add egg; increase speed to medium; beat 2 minutes, scraping bowl with rubber spatula. Beat in ¾ cup flour or enough to make a thick batter; continue beating 2 minutes, occasionally scraping bowl. With spoon, stir in enough additional flour (about 2 ½ cups) to make a soft dough.
2. Turn dough onto lightly floured surface and knead until smooth and elastic, about 10 minutes, working in more flour (about ½ cups) while kneading. Shape dough into a ball and place in greased large bowl, turning over so that top of dough is greased. Cover with towel; let rise in warm place (80-85 degrees F.) until doubled, about 1 ½ hours. (Dough is doubled when two fingers pressed into dough leave dent.)
3. Punch down dough by pushing down the center of dough with fist, then pushing Edges of dough into center. Turn dough onto lightly floured surface; knead lightly to make smooth ball; cover with bowl for 15 minutes and let dough rest.
4. In 17 ¼ inch by 11 ½ inch roasting pan, over low heat, melt remaining ½ cup Margarine or butter; tilt pan to grease bottom.
5. On lightly floured surface with floured rolling pin, roll dough ½ inch thick. With Floured 2 ¾ inch round cutter, cut dough into circles. Holding dough circle by the edge, dip both sides into melted margarine or butter in pan; fold in half. Knead trimmings together; re-roll and cut more rolls. Cover pan with towel; let dough rise in warm place until doubled, about 40 minutes.
6. Bake rolls in a 400-degree oven 15-18 minutes until browned.

**Yield:** About 3 ½ dozen.