



Mexican Bolillo Rolls

INGREDIENTS

Bread Dough

1 1/3 cups water

1 1/2 tablespoons honey

1 tablespoon lard or shortening, melted and cooled

1 1/2 teaspoons salt

3 5/8 cups bread flour

2 1/4 teaspoons SAF yeast

1/4 cup cold water

1 teaspoon cornstarch

DIRECTIONS

- Preheat oven to 375 degrees F. Make dough according to bread machine instructions for dough cycle.
- Divide dough into 10 pieces and roll into balls. Work with the palms of your hands and start at the center of each ball to roll out into ovals. Each piece should be about 5 1/2" long and 2" in the middle, tapering to each end.
- Place rolls on a greased baking sheet, cover and let rise until almost doubled, about 25 minutes.

- Mix cornstarch and cold water, heat stirring constantly to boiling, boil until thickened and clear about 2 minutes. Brush each roll with the cornstarch mixture. Slash each roll down the middle stopping about 1/2" from each end and cutting about 1/2" deep.
- Bake until the rolls are brown and sound hollow when tapped, about 30-35 minutes. Remove from baking sheets and cool on racks.
- Serve warm & fresh from the oven.

** I baked about 20 minutes. Made 9 rolls*

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