
Bolillos

Spanish Hard Rolls

From the Manassas Gourmet Club - yield 16 rolls

Quantity	Ingredients	Preparation Notes
1 pkg	Active Dry Yeast	<ul style="list-style-type: none">• Dissolve yeast in warm water in large bowl• Stir in honey, salt and 3 cups of flour• Beat until smooth• Stir in enough remaining flour to make dough easy to handle• Turn dough onto floured surface• Knead until smooth and elastic (5 min)• Place in greased bowl and turn once• Cover and let rise until double (about 1 hr.)• Punch down• Cover and let rise again for 15 min.• Divide dough into 16 equal parts• Shape each part into an oblong about 5" long• Pinch ends to form points• Make slash about 3 " long and 1/2" deep the length of each roll.• Cover and let rise to double (45 - 60 min)• Bake rolls until golden brown 35 - 40 min• Serve Warm
2 C	Warm water (105 - 115 degrees)	
1 Tbsp	Honey	
1 tsp	Salt	
5 1/2 to 6 C	Flour	
1 Tbsp	Cornstarch	
2 1/2 tsp	Water	