

# HAWAIIAN ROLLS

## SOURDOUGH



### INGREDIENTS

2 Tablespoons Butter (OR Lard)  
1 Cup Pineapple Juice  
¼ Cup Milk  
5 Tablespoons Sugar or Brown Sugar  
2 Teaspoons Salt  
½ Cup Sourdough Starter (Fed or unfed)  
3 2/3 Cups Flour

### DIRECTIONS

1. Melt the butter plus add in the pineapple juice, sugar and milk and let cool.
2. Mix in the remaining ingredients in your mixer (Or mix by hand) and pour in the mix from above.
3. Using your dough hook allow it to mix for 3-5 minutes. The dough will be sticky. Cover and allow to ferment overnight.
4. The next morning turn your dough out onto a floured surface and divide into 12 equal pieces.
5. Melt 3 tablespoons of butter directly in a 9x13 GLASS baking dish in your oven or melt separate and pour into the glass baking dish.
6. Using the pinch and pull method shape out your rolls and place smooth side down and repeat for remaining sections.
7. Rotate and coat the rolls in the melted butter and turn seam side up. Allow to rise for 3-4 hours or until puffy.
8. Bake in a preheated oven at 375 Degrees F for 25 minutes. Enjoy!



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