

Les Brioches or French Rolls (Alexis Latour)

2 packs dry yeast
1 1/3 cups lukewarm water
1 cup sugar
1 teaspoon salt
½ cup butter
4 eggs
5 ½ - 6 ½ cups white flour

Dissolve the yeast well in the warm water. Add the butter and beat until well melted. Add sugar and salt and mix well. Add eggs and stir until well blended. Add flour ½ cup at a time and beat well after each addition. Set to side in a well greased bowl. Cover with a cloth dampened in warm water. Let rise about two hours, away from all drafts. Break into pieces about the size of half a fist, then after well greasing hands, shape into balls and set in a well greased baking pan. Set oven at 475° and bake about 20 minutes or until golden brown.