

Homemade King Hawaiian Rolls & Loaf

This is soooo good! I will say that the dough is very hard to work with and that I normally have to add more flour at the end than the recipe states. Also, I agree that it isn't quite the same sweetness as the store kind but after adding about 2-3tbsp of honey to the dough, it was spot on. Thanks for the wonderful recipe!

This recipe is accessible and yields soft, slightly sweet rolls and loaves. For those who had difficulty with dense dough that did not proof, I had to adapt the recipe to hand mixed conditions because I do not have a stand mixer with a dough hook. Every recipe that advises adding yeast directly to the dry ingredients without pitching it in either water or juice has never worked for me. So conserve 1 cup of the pineapple juice (at room temperature) add 1 tsp of sugar and 1 tsp honey, sprinkle the yeast over the fluid (Approximately 1.5 tbsp for this recipe) and allow it 10-15 minutes to bloom in a warm environment. Meanwhile flour with the wet mixture that has used only 1 cup of pineapple juice and then mix in the yeast once it blooms (a frothy brown foam should be visible on the top). Extra flour might be

This is THE BEST bread recipe I've even tried!!! SO SO SO AMAZING! We LOVE KHB anyway but I really wanted to try and make it myself and this recipe KNOCKED IT OUT OF THE PARK!!

I did as another reviewer said: added about 2 T of honey to the dough and about 3/4 c extra of flour. I did the entire thing in my stand mixer-started with the paddle attachment then moved to the dough one when it started to get more thick-never higher than level 2. I mixed it for a llooonnnngggg time-probably about 15 mins. Then I put it in a slightly warmed oven and THREE HOURS later, it hadn't risen. I went to bed. Woke up this morning to wonderfully light and airy dough. I added the extra 1/2 c flour and kneaded about 10 times,

shaped it, let it sit out for 2 hours then baked. Then proceeded to devour 1/2 a loaf before thinking twice!!
So completely easy!
So completely yummy!!!
Can't wait to give as pressies!!!
Thank You!

Please continue to Next Page (>) for the full list of ingredients and complete cooking instructions.

Ingredients:

6 cups all-purpose flour, plus an additional 1/2 cup flour, divided
3 eggs
2 cups pineapple juice, room temperature
3/4 cup sugar
1 teaspoon vanilla
2 (1/4 ounce) envelopes yeast
1/2 cup (8 tablespoons) butter, melted

Instructions:

1-In a small bowl, beat your 3 eggs. Add the 2 cups pineapple juice, sugar, vanilla, and melted butter.

2-Measure 3 cups of the flour into a large bowl. Stir in your egg mixture until well-combined. Sprinkle in the yeast packets, one at a time, mixing well.

3-Add the remaining 3 cups of flour and mix well. If it becomes too difficult to stir with a wooden spoon, just use your hands! Make sure all of the flour is well incorporated—the dough should be tacky to the touch but not overly sticky. If it appears too wet, sprinkle in a bit of extra flour, just a tablespoon or so at a time. Cover your bowl with a clean kitchen towel and set it in a warm place to

rise for 1 hour.

4-Remove your dough from the bowl and knead in an additional $\frac{1}{2}$ cup of flour. I kneaded mine 10 to 15 times, making sure the flour was well incorporated. Form the dough into rolls, and/or loaf. Place in buttered pans. Cover and place in warm place to rise for an additional hour, or until the dough doubles in size.

Bake at 350 degrees for 25 to 30 minutes, or until golden brown. Brush tops with melted butter, and serve warm!