



## Onion Rolls

(Yield: 2 dozen)

1 cake (5/8 oz.) compressed yeast  
1 cup lukewarm (80-85°F.) water  
1 tbsp. sugar  
2 tbsp. oil  
1 tsp. salt  
4 cups sifted Heckers or Ceresota Unbleached Flour  
2 egg whites

Preheat oven to 450°

Dissolve yeast in water; add sugar, oil and salt. Add ½ the flour; mix in. Add remaining flour and egg whites, mix thoroughly. Turn out onto floured board and knead until smooth and elastic. Cover; let rise in warm (80-85°F.) draft-free place until double in bulk (about 1 ½ hours). Punch down; let rise 30 minutes. Divide dough into 12 portions; round up and let rest 10 minutes. Shape into rolls. Lightly grease baking sheet; sprinkle with cornmeal. Place rolls on baking sheet and let rise again until nearly doubled. Brush tops with water. With finger, make a deep impression in center. Sprinkle top with small pieces of onion and fill impression. Bake in 450°F. oven for about 20 minutes or until test done. If desired, sprinkle small amount of garlic salt over tops just before baking.