



# Hawaiin Rolls

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 (18 oz) package yellow cake mix  
2 packages Fleischmann's active dry yeast  
2 1/2 cups warm water (105-110 degrees F)  
1/2 teaspoon salt  
5 cups unbleached all-purpose flour  
4 Tablespoons melted butter (for tops)

## Instructions

Combine cake mix and yeast. Next, combine water and salt. Add cake mixture to water and salt mixture. Add flour last. Mix well and knead lightly. Let rise 1 hour.

Knead lightly again, pat out and cut for rolls. Place on greased baking sheet or in greased cake pans. Let rise until double.

Bake at 375 degrees F. When brown, brush with melted butter and bake a little longer.

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