

VEGETARIAN

Diana's Hawaiian Bread Rolls

19 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
180 min	20 min	15 min	12	\$0.34	232 kcal



Diana's Hawaiian Bread Rolls takes about 3 hours from beginning to end. One portion of this dish contains around 7g of protein, 4g of fat, and a total of 232 calories. For 34 cents per serving, this recipe covers 7% of your daily requirements of vitamins and minerals. This recipe serves 12.

Ingredients

- ☐ 2 teaspoons active dry yeast

☐ 2 tablespoons butter flavored shortening

☐ 1 tablespoon honey

☐ 2 tablespoons dry milk powder

☐ 1 teaspoon salt

☐ 1½ cups warm water (110 degrees F/45 degrees C)
- ☐ 4½ cups bread flour

☐ 1 egg

☐ 1 teaspoon lemon extract

☐ 1 tablespoon molasses

☐ 1 teaspoon vanilla extract

☐ 5 tablespoons white sugar

EQUIPMENT Frying pan, Baking sheet, Oven, Bread machine

Method

- 1

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle for a 2 pound batch; press Start. The dough can be a bit sticky, so you may want to add a little bit more bread flour as it mixes.
- 2

When the dough cycle is complete, turn the risen dough out on a lightly floured surface and divide into twelve equal pieces. Form the pieces into rounds and place on lightly greased baking sheets. Cover the rolls with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).
- 3

Bake in preheated oven for 15 minutes, until golden brown.

Nutrition per serving			
	232	7 g	4 g
	KCAL	PROTEIN	FAT
			42 g
			CARBS
Saturated Fat			1 g · 6% of daily needs
Fibre			1.3 g · 5% of daily needs
Sugar			8.4 g · 9% of daily needs
Sodium			207 mg · 9% of daily needs
Cholesterol			14.9 mg · 5% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/dianas-hawaiian-bread-rolls-143899