



## *Kitchen Cheat Sheet: Woolworth's Cheesecake*



### *Tips*

- Use fresh yeast: Check the expiration date and don't skip proofing your yeast by mixing it with warm water and a pinch of sugar. It should bubble and foam within a few minutes. This way your rolls will rise beautifully every time.
- Warm liquids and ingredients: Use warm (100F-110F) milk, butter, and water. Cold ingredients can slow down the yeast, while overly hot liquids can kill it.
- Divide dough evenly: For uniform rolls, use a scale or eyeball to divide the dough evenly into balls. This makes for a professional-looking result and ensures even baking.
- Use a greased muffin tin: Greasing your muffin tin will prevent sticking and allow for easy removal. It also helps each roll hold its signature cloverleaf shape. I just use non-stick cooking spray.
- Brush with melted butter: Brushing the dough balls with butter before baking adds flavor and gives the rolls a gorgeous, golden finish.
- Bake until golden brown: Avoid over-baking, as this can dry out the rolls. Bake until they're just golden on top unless you're making the brown-and-serve version. An instant-read thermometer will register 195F - 200F when stuck in the center.
- Serve fresh or store properly: For the best texture, serve rolls warm right out of the oven. If you need to store them, wrap them tightly in plastic wrap or place them in an airtight container. Reheat gently before serving
- Lightly brush the tops of the unbaked rolls with a mixture of 1 egg yolk mixed with 1 tablespoon water (instead of melted butter) then sprinkle with sesame seeds or poppy seeds for a pretty presentation.

### *Storage*

Homemade rolls are always best when they are fresh - straight from the oven or no more than 12 hours old.

You can store them for a day or two at room temperature in an airtight container. For longer storage I suggest you freeze them in a vacuum sealer bag or freezer bag. They'll be fine for 3 months or more.

Warm rolls back up in the oven at 325F for 5 minutes or so - just until heated through.

## Variations

- Substitute whole wheat flour for half the white flour called for. Remove 1 tablespoon of flour from each cup and replace it with 1 tablespoon of gluten to keep the rolls soft.
- Dip the dough balls in melted butter mixed with garlic, Parmesan, Italian herbs mix, sugar and cinnamon, or even chili powder before putting them in the muffin tins.
- When making the dough balls push your finger into each one to make a hole. Insert a mini marshmallow that has been rolled in cinnamon sugar. Form the dough ball around the marshmallow to enclose it completely. Bake as directed.

## FAQs

### **Why are they called cloverleaf rolls?**

Cloverleaf rolls get their name from the way they're shaped. Each roll is made from three small dough balls placed in one muffin cup, and as they rise and bake they puff together into a clover-like shape with perfect little pull-apart sections.

### **How do I keep cloverleaf rolls soft?**

Don't overbake them, and brush the tops with melted butter as soon as they come out of the oven. I like to loosely cover warm rolls with a clean kitchen towel for a few minutes to help keep them tender.

### **Can I make cloverleaf rolls ahead of time?**

Yes! These are perfect for holiday meal prep. You can make the dough ahead, refrigerate it overnight, or use the brown-and-serve method above and freeze the rolls until you're ready to bake and brown them.

### **Why didn't my yeast rolls rise?**

Usually it comes down to yeast temperature or patience. Your liquids should feel warm, not hot (about 100–110F). If the dough hasn't doubled in size, give it more time. Yeast has its own schedule and frankly doesn't care about ours.

### **Can I freeze homemade cloverleaf rolls?**

Absolutely. Let the baked rolls cool completely, then freeze in an airtight container or freezer bag for up to 3 months. Warm them in a 325F oven for about 5 minutes to freshen them up.