



Treat Time

Approximate Time: 65 minutes

Prep Time: 10 minutes

Raise Time: Approximately 45 minutes

Bake Time: Approximately 10–12 minutes

Oil & “Lamp” Rolls

1 Rhodes™ Roll, per person, thawed, but still cold.

1 egg, beaten with 1 Tbs. water

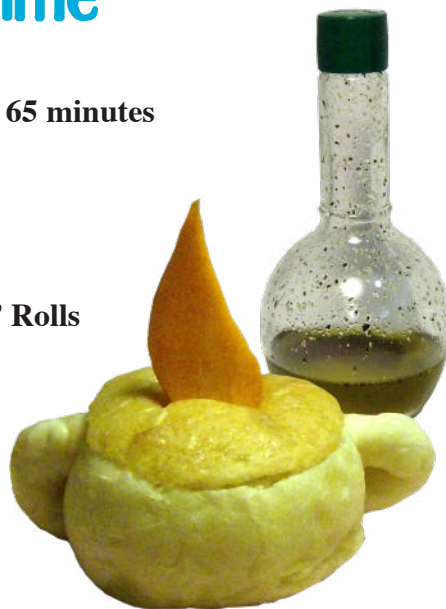
1/4 c. extra-virgin olive oil

1/4 tsp. garlic powder

1/2 tsp. salt

1/4 tsp basil

1 large carrot

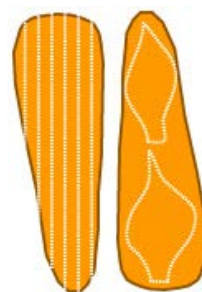


Cut about one-fourth off each roll and keep in refrigerator for later. Roll remaining dough into a ball to form lamp body. Place on sprayed baking sheet. Brush with beaten egg mixture. Cover with sprayed plastic wrap. Place in a warm place and let rise until double in size. Just before baking divide each reserved quarter of dough in half. Roll half into a rope about 3-4 inches long. Form each rope into a “C” shape for the handles. Place on pan with raised rolls, with sides touching to keep shape (do not allow handles to raise).

Bake at 350° F for about 10 minutes or until golden brown.

While rolls are baking, mix together olive oil, garlic powder, salt and basil.

Slice carrot in length-wise into thin slices (see diagram). Cut a flame shape for each lamp out of carrot slices.



With sharp knife slice off top of each roll to form the lids of the lamps. Then make a small slit in the top each lid to put the flame in.

Treat Time: Give each family member a roll and two handles. Scoop out a small amount from the center of the roll. Make two small holes, the diameter of the handle ends and the width of the handle in each side of your roll. Gently push the handles into the holes in the side of your roll. Pour a few drops of the flavored oil into your lamp. Carefully push carrot flame into the slit on your lid. Place lid on top of roll to complete your “Oil Lamp.” Dip the pieces of roll that you scooped out in the extra oil.

Closing Prayer and blessing on the food.