Hawaiian Sweet Rolls

1 cup pineapple juice

1/2 cup milk

6 Tablespoons butter, melted

1/3 cup honey

5 1/2 cups flour

1 Tablespoon rapid rise yeast

2 1/2 teaspoon salt

1 egg

2 teaspoons white vinegar

2 teaspoons vanilla

Grease a 9x13 inch pan. Combine pineapple juice, milk, melted butter and honey in a glass measuring cup. Microwave 1 minute.

Combine flour, yeast and salt in bowl of standing mixer.

Slowly add pineapple juice mixture to dry ingredients.

Add egg, vinegar and vanilla. Knead 5-7 minutes.

Transfer dough to a greased bowl, cover with plastic wrap and let rise for 1 - 1 1/2 hours.

Divide dough into thirds and then divide each piece into 6 equal pieces. Form each piece into a tight ball and arrange into 9x13 pan.

Cover dish with plastic wrap and let rise 1 - 11/2 hours or until the rolls are almost up to the top of the baking dish.

Remove plastic wrap and bake rolls 20-23 minutes in a 375 degree oven. Brush warm rolls with additional melted butter.