



# Buttery Dinner Rolls

These are rolls you can serve with any meal!

**Yield:** 12 to 16 large rolls, depending on scoop size.

## Ingredients

- 3½ – 4 cups [All-Purpose Flour Artisan Flour](#) (more flour will make a denser roll, less will make a lighter roll)
- 2¼ teaspoons yeast
- 2½ teaspoons salt
- 7 tablespoons sugar
- 2 cups milk
- 1 large egg, beaten (you can use 2 eggs for extra-fluffy rolls)
- 5 tablespoons butter, plus more for buttering the pan and brushing on top

## Directions

Warm the milk (max 110°) and melt the butter, and set aside. Place 3½ to 4 cups of All-Purpose Flour Artisan Blend in the bowl of a stand mixer. Add the yeast, salt, sugar, milk, egg, and butter. Start mixing on low speed and increase to medium; beat until smooth, about 1 minute.

Use an 8.5 x 11-inch baking dish and either cut a piece of parchment paper to line it or use butter to grease it. Form rolls into the pan using a large oiled ice cream scoop to place 3 rolls across and 5 rolls down, side by side. If you do not have an ice cream scoop, scoop an equal amount of dough for each roll with a spoon. You can also place dough 1 inch apart on a parchment paper lined cookie sheet if not using the baking dish.

Dip your fingers in oil and smooth each roll into a round shape. Melt 3 TBSP of butter and brush over the surface of all dough balls. Cover with plastic wrap and allow to double, in a warm, draft-free spot, 1 to 1½ hours.

Preheat oven to 375° with rack in upper third of the oven. Brush one more time with melted butter. Bake for about 40 minutes until golden brown (180° interior temp.)

Allow to cool before removing from the pan, or they may deflate a little. Remove them as soon as they are cool enough, to prevent condensation from building up in the pan.

Chef's Note: Brushing the rolls with butter keeps the yeast rising inside the rolls and does not allow the rolls to break open on top before baking.

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