



Parker House Rolls

A delightfully tasty roll inspired by the iconic rolls served at the Parker House in Boston.

Ingredients

- 1 bag (3-1/2 cups) [Pamela's Gluten-Free Bread Mix](#)
- 1 (2-1/4 teaspoons) yeast packet (enclosed in 19 oz bag of Bread Mix)
- 2 large eggs
- 3/4 cup milk - scalded
- 1/4 cup butter, melt in the hot milk
- 2 Tablespoons sugar
- 3/4 cup warm water to proof the yeast for 10 minutes
- Additional Pamela's Gluten-Free Bread Mix or white rice flour for dusting

Directions

Wait until the butter melted in the milk is cool to the touch so that it does not kill the yeast and mix all the ingredients, including the proofed yeast in the warm water (should be dissolved and bubbly) in a mixer using wire whip attachment for 3 minutes on med/high.

Carefully roll the dough out of the bowl, using a large rubber spatula, into a buttered bowl. Let dough rise with a warm, damp towel over the bowl and keep in a warm place for a little over an hour, until it is just less than double in size.

Gently roll the dough onto a wood cutting board that has been liberally sprinkled with more Pamela's Gluten-Free Bread Mix (or rice flour). Sprinkle additional Pamela's Gluten-Free Bread Mix (or rice flour) on top, and gently pat down dough to about 3/4-inch to 1/2-inch high.

For the Parker House style: Cut rounds, using a 2-inch biscuit cutter, and place them on a buttered cookie sheet. Using a large handled butter knife, make a dent in the middle of the circle, or just off center, and fold over one side. Protecting the rolls with a warm, damp towel, let them raise again for 1 to 1-1/2 hours.

Bake in a preheated oven at 350° for 25 minutes.

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