

Shopping Guide

Yeast - We are using dry yeast. Red Star is a good brand. Please check the expiration date on the yeast. Yeast is the leavening agent used to make the dough rise. Quick activated yeast is preferred. But regular yet is permitted.

Milk - Milk contributes to the taste, consistency, and color of the bread product. Whole milk will provide more fat to the bread dough. However, if your family uses 2% that is okay, too.

Unsalted Butter - Unsalted butter is best when baking. We cannot control the salt in salted butter. A baked good can be too salty as a result. Butter should be solid, not whipped or creamed. Please purchase sticks. Butter give flavor and texture.

Flour - This recipe calls for all-purpose flour. If you do not have a preferred brand, I recommend King Arthur or Gold Medal. Please do not substitute bread flour. The gluten content may be too high for these dinner rolls.

Eggs - Please check the expiration date. Eggs provide flavor and tenderness.

Salt- Provides flavor

Equipment

- Small bowl
- Large bowl
- Floured work area or board
- Rolling pin
- (2)9x13 in pans
- Cooling rack
- Oven proof pan
- Wooden spoon
- Measuring spoons
- Measuring cups
- Liquid measuring cup
- Small saucepan
- Rubber spatula
- Dish cloth and/or plastic wrap
- Oven
- Freezer bags - gallon
- Potholders
- Glass or biscuit cutter

Ingredients

1/4 cup warm water (115 degrees)

2 packets (1/4 ounce each) active dry yeast

1 1/2 cups warm whole milk (115 degrees)

1/2 cup (1 stick) unsalted butter, melted, plus more for bowl and pans

1/4 cup sugar

2 1/4 teaspoons salt

2 large eggs

1/4 cup melted butter

Cooking spray or shortening

6 to 6 1/2 cups all-purpose flour (spooned and leveled), plus more for work surface

1 cup boiling hot water

Directions

Instructions Checklist

Step 1

- Place water in a small bowl; sprinkle with yeast, and let stand until foamy, about 5 minutes. In a large bowl, whisk together milk, butter, sugar, salt, and 2 eggs. Whisk in yeast mixture.

Step 2

- Heat oven to lowest temperature. Using a wooden spoon, stir in 6 cups flour, 1 cup at a time, until you have a soft, shaggy dough (if necessary, add up to 1/2 cup more flour). Boil a cup of water. Turn dough out onto a floured work surface; knead until smooth and elastic, 5 to 10 minutes. Scrape down the dough bowl. Butter or spray the inside of a large bowl; place dough in bowl, turning to coat. Cover bowl with plastic wrap. Place bowl and hot water in an ovenproof pan inside your oven. Turn off the oven. Let stand in a warm spot until dough has doubled in size, about $\frac{3}{4}$ 1 hour.

Step 3

- Grease two 13-by-9-inch baking pans. Divide dough in half. Roll one half into a 15-inch rope; cut rope into 15 1-inch pieces. Press each piece into a disk, then shape into a ball. Arrange dough balls in prepared pans. Roll out the other half. Cut into circles using a cutter or glass. Dip one side of the circle into melted butter. Fold and place into a greased pan. Cover pans loosely with plastic; let stand in a warm spot until rolls have doubled in size, about 1 1/4 hours (2 hours more if frozen).

Step 4

- Preheat oven to 375 degrees, with racks in upper and lower thirds. Bake until golden brown, about 20 minutes, rotating pans back to front and top to bottom halfway through. Let rolls cool 15 minutes before serving.

Make Ahead

To make ahead: Wrap dough balls pans well, and freeze, up to 2 months.

Baked rolls ahead of time and freeze.