DINNER ROLLS

INGREDIENTS

- 3 cups flour (all-purpose or bread flour) + more (up to 1/4 cup in case dough feels too wet)*
- 1 packet instant or quick rise yeast (2 ¼ tsp)
- 1 Tbsp sugar
- 3/4 tsp salt
- 1 cup warm milk
- 2 Tbsp butter, softened
- 1 egg

TOOLS

- cookie sheet or casserole dish
- mixing bowl
- rubber spatula
- measuring cups
- measuring spoons
- knife
- kitchen towel
- pastry brush

INSTRUCTIONS

1. Mix 2 cups flour, sugar, and salt in a bowl.
2. Warm up the milk (either by microwaving it for 30-45 second, or warming it in a small pot on the stove) The milk should be warm, not hot. Hot milk will kill your yeast.
3. Add 2 Tbsp of cold butter to the milk.
4. Make a well and add warm milk and egg.
5. Sprinkle the yeast over the warm milk, egg & butter mixture and stir for 5 seconds.
6. Let it sit for 5 minutes while you put all of your ingredients away. Leave the flour out, because you will need a little more.
7. Prepare a casserole dish with butter.
8. Mix all the ingredients until dough forms, add 1/2 cup flour and keep mixing.
9. Spread 1/2 cup flour onto a clean surface, turn the dough out on the floured surface.
10. Knead the dough until smooth and elastic.
11. Place back into the bowl, cover bowl with a towel, and let it rest for 10 minutes.
12. Cut dough into 16 pieces and shape each piece into a ball.
13. Place each ball into a casserole dish- make sure each ball has 1 finger width space on all sides.
14. Cover the dough balls loosely with plastic wrap or dish towel, set in a warm spot to rise. We want them to double in size. This may take 30-45 minutes.
15. Preheat oven to 375F
16. Brush the top of the buns with egg wash, or a little bit of milk before placing into the oven.
17. Bake for 10-12 minutes or until golden brown.
18. While your buns are baking, clean your kitchen! Wash your dishes and make sure all your ingredients are back in their places.
19. Enjoy!

*If you would like to use WholeWheat flour, you can just use 1 cup regular flour and 1 cup of Whole Wheat flour.

www.bakeaustin.com