

☆ Eliza's Dinner Rolls

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Prep: 3h25m **Cook:** 22m **Total:** 3h45m

Yield: 14-16 rolls

Holiday

Bread

You only need 7 ingredients to make these dinner rolls. Flaky, soft, and buttery, these fresh dinner rolls outshine any main dish. See recipe notes for freezing and overnight instructions. You can also reference my Baking with Yeast Guide for answers to common yeast FAQs.



Ingredients

- 1 cup (240ml) whole milk, warmed to about 110°F
- 2 and 1/4 teaspoons Red Star Platinum yeast (1 standard packet)
- 2 Tablespoons granulated sugar, divided
- 1 large egg
- 1/4 cup (60g) unsalted butter, softened to room temperature and cut into 4 pieces
- 1 teaspoon salt
- 3 cups (375g) all-purpose flour or bread flour (spoon & leveled)*
- optional topping: 2 Tablespoons melted unsalted butter mixed with 1 Tablespoon honey

Instructions

1. Prepare the dough: Whisk the warm milk, yeast, and 1 Tablespoon of sugar together in the bowl of your stand mixer fitted with a dough hook or paddle attachment. Cover and allow to sit for 5 minutes.
2. Add the remaining sugar, egg, butter, salt, and 1 cup flour. Beat on low speed for 30 seconds, scrape down the sides of the bowl with a rubber spatula, then add the remaining flour. Beat on medium speed until the dough comes together and pulls away from the sides of the bowl, about 2 minutes. *If you do not own a mixer, you can mix this dough with a large wooden spoon or rubber spatula. It will take a bit of arm muscle!*
3. Knead the dough: Keep the dough in the mixer and beat for an additional 2 minutes or knead by hand on a lightly floured surface for 2 minutes. (See video tutorial above if you need a visual of kneading dough by hand.)
4. 1st Rise: Lightly grease a large bowl with oil or nonstick spray. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the dough to rise in a relatively warm environment for 1-2 hours or until double in size. (I always let it rise on the counter. Takes about 2 hours. For a tiny reduction in rise time, see my answer to Where Should Dough Rise? in my Baking with Yeast Guide.)
5. Grease a 9x13 inch baking pan or two 9-inch square or round baking pans. You can also bake the rolls in a cast iron skillet or on a lined baking sheet.*
6. Shape the rolls: When the dough is ready, punch

it down to release the air. Divide the dough into 14-16 equal pieces. (Just eyeball it– doesn't need to be perfect!) Shape each piece into a smooth ball. I do this entirely in my hands and you can watch in the video tutorial above. Arrange in prepared baking pan.

7. 2nd Rise: Cover shaped rolls with aluminum foil, plastic wrap, or a clean kitchen towel. Allow to rise until puffy, about 1 hour.
8. Adjust oven rack to a lower position and preheat oven to 350°F (177°C). (It's best to bake the rolls towards the bottom of the oven so the tops don't burn.)
9. Bake the rolls: Bake for 20-25 minutes or until golden brown on top, rotating the pan halfway through. If you notice the tops browning too quickly, loosely tent the pan with aluminum foil. Remove from the oven, brush with optional honey butter topping, and allow rolls to cool for a few minutes before serving.
10. Cover leftover rolls tightly and store at room temperature for 2-3 days or in the refrigerator for up to 1 week.