



## Ree's Buttered Rolls

*The Pioneer Woman*

BAH Note: It took me a while but I finally found Rhodes frozen, uncooked rolls at Harris Teeter. If you're like me and forget that these need to sit at room temperature to rise for a few hours, follow one of the quick rise methods on the bag and you'll be fine.

- 9 frozen dinner rolls, uncooked
- 4 tablespoons butter, melted
- 1 to 2 tablespoons fresh rosemary, coarsely chopped
- sea salt

Spray a 9 inch cake pan with nonstick cooking spray. Place the frozen rolls in the pan, leaving room for them to rise. Cover the pan with a tea towel and let sit at room temperature for 2 to 3 hours.

Once the rolls have risen, heat the oven to 350 degrees and brush rolls with one third of the melted butter. Sprinkle the chopped rosemary over the rolls. Brush another third of the butter on the rolls and sprinkle them with sea salt.

Bake for 15 to 20 minutes until golden brown. Remove from the oven and brush remaining butter over the hot rolls.

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