



Light and Soft Dinner Rolls

Adapted from Jen Schall

BAH Note: I've made these as cloverleaf rolls with success. After the second rise, portion the dough into 18 rolls. Divide each roll into three equal pieces and roll them into three small balls. Place the group of three dough balls in the buttered cavity of a muffin tin so that it looks like a pyramid. Brush the tops with melted butter, cover loosely with plastic wrap, and let the dough rise just until it reaches the top of the muffin tin. Bake at 400 degrees for about 10 minutes. I've also frozen the cooked rolls and let them thaw at room temperature or warmed them in a 350 degree oven.

- 1 cup warm milk
- 1/4 cup granulated sugar
- 2 1/2 teaspoons dry active yeast
- 1 teaspoon Kosher salt
- 1 egg
- 1/4 cup (1/2 stick) unsalted butter, softened
(or cut it into small chunks and microwave for about 15 seconds)
- 3 – 3 1/2 cups all purpose flour

Begin by combining the milk, sugar, yeast, and salt in a large mixing bowl. Whisk together until the yeast and sugar are mostly dissolved.

Add the butter and egg. Stir to incorporate and break up the egg. Add 1 cup of flour and beat vigorously to fully incorporate the flour and any lumps of butter that may have been remaining.

Gradually, add the remaining flour, stirring until the dough begins to pull away from the sides of the bowl. Knead the dough with your hands, adding just enough flour to keep the dough from sticking to your hands. Knead for about 5 minutes, until the dough is smooth, but still light and soft.

Transfer the dough to a lightly greased bowl. Cover with plastic wrap and let rise in a warm place until the dough has doubled in volume (about 1 1/2 hours). Punch the dough down, reshape into a ball, and let rise a second time until the dough has doubled in volume again (an additional hour).

Preheat the oven to 425°F. Shape the rolls and place them on a baking sheet lined with parchment paper or a silicon liner. Let the rolls rise while the oven preheats, until they are a bit puffy. If desired, brush the tops of the rolls with some egg wash (to make them shiny) and

sprinkle with sesame seeds (I usually do this for the hot dog and hamburger buns). Bake for about 12 – 14 minutes, until the rolls are golden on top.

Let the rolls cool for about 10 minutes on the baking sheet, and then transfer to a wire rack. The rolls are best served warm, but they will keep for a few days in an airtight container, or wrapped in plastic.

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