



Butter Rolls

Ingredients:

1 package quick-rise yeast, or 2 1/4 tsp
3/4 cup evaporated milk mixed with 1/2 cup
warm water
1 tsp granulated sugar

5 Tbsp salted butter, melted
1 1/2 tsp salt
1 large egg yolk
3-4 cups bread flour, sifted

Instructions:

Combine yeast, milk, water, and sugar in a stand mixer with wire whisk attachment. Mix on low for 5 minutes. Yeast should be activated and become bubbly. Add melted butter, salt, and egg yolk; mix on low. Add 2 cups of bread flour and mix until well combined. Then, switch to the dough hook. Add the remaining flour 1/4 cup at a time, waiting 1-2 minutes between additions. When the dough pulls away from the bowl and is sticky but manageable, knead briefly, then let it rest for 10 minutes.

Reattach the dough hook, beat on low for 8 minutes. Divide the dough into 16 pieces, roll each into a ball, and tuck the folds underneath.

Grease a 13x9 dish (or two 9-inch pans). Place the rolls one inch apart, leaving the sides ungreased for rising. Cover loosely and let the dough rise until it has doubled in size. Drizzle melted butter over the rolls. Do not brush butter because they may fall.

Bake at 400°F for 20 minutes. Pour more butter over hot rolls and listen to it sizzle. Enjoy!



Rising Tip: Use a warming pad on low and place the rolls on top to allow them to rise. It is the perfect temperature. I learned this from Phyllis Stokes, a former YouTuber!

Another great place to rise them is in the sunlight coming through a window.

“I used my temptations baking dish to make these, and it did a better job than my aluminum pan did. If you have a ceramic baking dish, use it!” -Tammy