

## *Butter Rolls*

**1 PACKAGE QUICK RISE YEAST**  
**3/4 CUP EVAPORATED MILK MIXED WITH 1/2 CUP WARM WATER**  
**1 TSP. SUGAR**  
**5 TBSP. MELTED BUTTER**  
**1 1/2 TSP. SALT**  
**1 EGG YOLK**  
**3-4 CUPS BREAD FLOUR (SIFTED)**

Combine yeast, milk, water & sugar in a stand mixer with paddle attachment. Mix on low for 1 minute. Add melted butter, salt and egg yolk while mixing on low speed. Then add 2 cups of bread flour and mix on med/high speed until mixed well.

Change paddle attachment to dough hook and add remaining flour 1/4 cup at a time, waiting 1-2 minutes between additions. Once the dough clings together and pulls away from the sides of the mixing bowl it is ready. Dough will be sticky but manageable. Put on a lightly floured surface and knead a couple times. Let the dough rest for 10 minutes.

Put dough back in the mixer with dough hook attachment, then beat on low speed for 8 minutes. Take dough out of the mixer and knead lightly on a floured surface. Using a scraper, divide dough into 16 pieces. Roll each piece into a ball, tucking all folds to bottom.

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Grease a 13x9 baking dish with high sides on the bottom only, and place rolls inside one inch apart. (Two 9-inch cake pans can also be used if you do not have a 13x9 baking dish) Do not grease the sides of pans because dough will cling to it in order to rise.

Cover loosely with plastic wrap and let dough rise in a warm place until doubled in size. Wrap should be loose enough for the dough to rise freely.

After the dough has risen, pour melted butter over rolls and bake at 400 degrees for 20 minutes or until golden brown. Pour more butter over rolls and listen to it sizzle when they are hot in the pan. Enjoy!



**RISING TIP:** Use a warming pad on low and place the rolls on top to rise. It is the perfect temperature. I learned this from Phyllis Stokes!

*“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*