



## DINNER ROLLS

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These fluff dinner rolls will have your house smelling amazing! Sure, they may be a bit time consuming, but these are worth the wait!

**Prep time: 10 minutes + 1.5h rise time**  
**Bake Time: 15-20 minutes**

**Total Time: 1h 55 minutes**  
**Serving Size: 14-15 rolls**

### FEATURED BAKEWARE:

USA PAN® 9 Inch Round Cake Pan

### INGREDIENTS

#### FILLING:

- 1/4 cup lukewarm water (100-110 degrees)
- 1 cup lukewarm milk (100-110 degrees)
- 1 tablespoon melted butter
- 2 eggs, lightly beaten
- 2 tablespoons sugar
- 1 1/2 teaspoons fine salt
- 2 1/4 teaspoons instant yeast (or 1 packet instant yeast)
- 4 1/2 cups bread flour (20 ounces)

### INSTRUCTIONS:

Combine all ingredients except flour in the bowl of your stand mixer. Add about 1/2 the flour and stir as dough forms shaggy mess. Attach dough hook and add remaining flour with mixer on medium-low. Increase to medium high and knead for 4-5 minutes in the mixer until dough is smooth, elastic, and tacky to the touch. You can also do this by hand. Just mix all the ingredients until the dough comes together. Once dough has come together, knead by hand rather than the mixer. Lightly spray a bowl with cooking spray and place dough in bowl and cover with plastic wrap. Let dough rise for about an hour, until puffy and about doubled in size. Turn dough out and gently deflate. Divide dough into 15 equal pieces and shape each piece into a ball. Place into a 9 x 13 USA PAN®. You can also divide dough into 14 pieces and place 7 balls into 2 round USA PAN®s. Once dough balls are in pans, brush with melted butter and cover with plastic wrap and let rise 30 minutes. Bake in preheated 180C° oven for 15-20 minutes, until golden brown. Serve warm.