



Homemade Dinner Roll Recipe

These homemade rolls are worth the wait! These rolls are delicious and are requested for every holiday. A great side for dinner or use the rolls for sliders!

Equipment

- Small Saucepan
- Dough Attachment for Mixer
- Large Bowl
- plastic wrap
- baking sheet
- parchment paper
- Pastry Brush (optional)



Ingredients

Rolls

- 1 1/2 cups whole milk
- 1/2 cup butter
- 1/2 cup granulated sugar
- 1 package active dry yeast
- 1/2 cup warm water
- 3 large eggs
- 1 3/4 tsp salt
- 6 1/2 cups flour



After Baking

- 3 tbsp melted butter

Instructions



1. Crack your eggs in a small bowl and slightly beat them with a fork. Set aside.
2. Warm your water either on the stove or in the microwave. You want it to be hotter than lukewarm, but not hot. Mix the yeast into the water and let it sit until it starts to get foamy on top.
3. In a small saucepan heat the milk and the butter over medium heat until it starts to simmer. Then remove from the heat and stir in the sugar. Set aside and let it cool a bit.
4. In your mixing bowl add 3 1/2 cups of the flour, salt, and eggs. Then pour in the milk mixture and the yeast mixture. Mix with the dough attachment until it starts to combine.
5. Add in another cup of flour and mix until combined.
6. Add in another cup of flour and mix until combined.
7. Add in the last cup of flour and mix until combined and a ball starts to form. It will still be a bit sticky.
8. Transfer the dough to a floured surface and knead by hand for about 5 minutes, adding flour as necessary.
9. Grease a large bowl with oil or butter and place the dough in the bowl. Cover loosely with plastic wrap and let it rise in a warm spot for about 1 hour to 1 hour and 20 min.
10. Line your baking sheet with parchment paper to prevent sticking.
11. Remove the dough from the bowl and place on a floured surface. Using a knife or bench scraper cut the dough into 24 even pieces and shape into a circle. Evenly space them on your lined baking sheet and loosely cover with plastic wrap. Let the rolls rise until doubled, about 30 to 60 minutes.
12. Preheat your oven to 350 F.
13. Remove the plastic wrap and bake the rolls for 17-20 minutes, or until they are a nice golden brown on top.
14. Remove the rolls from the oven and place the baking sheet on a cooling rack. Brush the rolls with the melted butter using a pastry brush or another method. Let them cool for about 15 minutes on the baking sheet.
15. Take the rolls off of the baking sheet and let them fully cool on the cooling rack.
16. Immediately serve the rolls, or store leftovers in an airtight container in a cool location that won't have a lot of moisture. They will last at room temperature for up to 5 days, or you could make them ahead and freeze them for up to 3 months in an airtight, freezer safe container.