

Homemade Dinner Rolls

Perfect homemade dinner rolls with golden crust and fluffy interior. Easy recipe for soft, buttery rolls that complement any meal beautifully.

1h 50min

PREP

20 min

COOK

2h 10min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 cup milk
- 2 tbsp granulated sugar
- 2 tbsp yeast
- 6 cup flour
- 1 egg
- 1 cup unsalted butter
- 1 tsp salt

Instructions

1 Activate the yeast

Heat 1 cup milk to 43°C (110°F) in a small saucepan or microwave until warm to the touch. Stir in 2 tablespoons sugar until completely dissolved. Sprinkle 2 tablespoons active dry yeast over the surface and let stand for 10 minutes until foamy and doubled in volume.

2 Make the dough

Combine 6 cups all-purpose flour and 1 teaspoon salt in a large mixing bowl. Create a well in the center and add the activated yeast mixture, 1 beaten egg, and 1 cup melted butter. Stir with a wooden spoon until a shaggy dough forms and flour is mostly incorporated.

3 Turn dough onto a lightly floured surface and knead for 8-10 minutes until smooth, elastic, and springs back when poked. Add flour 1 tablespoon at a time if dough sticks to your hands or the surface.

4 First rise

Place dough in a greased large bowl, turning once to coat all sides. Cover with a damp kitchen towel and let

rise in a warm, draft-free place for 1 hour until doubled in size.

5 **Shape the rolls**

Punch down dough to deflate and turn onto a lightly floured surface. Divide into 12 equal pieces using a knife or bench scraper. Shape each piece into a smooth ball by tucking edges underneath and rolling between your palms.

6 Place shaped rolls on a greased baking sheet, spacing them 5cm (2 inches) apart. Cover with a damp towel and let rise for 30 minutes until visibly puffed and increased in size by half.

7 **Bake the rolls**

Preheat oven to 190°C (375°F). Brush roll tops with melted butter using a pastry brush. Bake for 18-20 minutes until golden brown on top and they sound hollow when tapped on the bottom.

8 Remove from oven and immediately brush tops with additional melted butter for a soft, glossy finish. Transfer to a wire rack and cool for 5 minutes before serving warm.

Tips

Test Your Yeast: Always proof active dry yeast in warm liquid (105-110°F) with a pinch of sugar. If it doesn't foam within 10 minutes, the yeast is dead and should be replaced.

Measure Flour Correctly: Spoon flour into measuring cups and level with a knife rather than scooping directly. Too much flour creates dense, heavy rolls.

Create the Perfect Rising Environment: Place dough in a slightly warm oven (turned off) with a bowl of hot water on the bottom rack to maintain consistent temperature and humidity.

Shape for Even Baking: Make all rolls the same size by dividing dough into equal portions using a kitchen scale. This ensures uniform baking and appearance.

Brush for Golden Color: Apply melted butter to roll tops before and after baking for enhanced color, flavor, and shine.

Check Doneness Properly: Rolls are done when they're golden brown and register 190°F on an instant-read thermometer inserted into the thickest part.

Cool on Wire Racks: Transfer baked rolls to wire racks immediately to prevent soggy bottoms from trapped steam.