

Homemade Dinner Rolls

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

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| 110 | 20 | 130 | 6 | Medium |
| PREP MIN | COOK MIN | TOTAL MIN | SERVINGS | DIFFICULTY |

Homemade Dinner Rolls

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.