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## Classic Dinner Rolls

Classic dinner rolls—perfect for any holiday meal!

**40** min. **1:30**  
prep time total time

**12 rolls**

- 2 to 2 1/4 cups** all-purpose flour
- 1** envelope Fleischmann's® RapidRise Yeast
- 2 tablespoons** sugar
- 1/2 teaspoon** salt
- 1/2 cup** milk
- 1/4 cup** water
- 2 tablespoons** Land O Lakes® Butter

Land O Lakes® Butter, melted, if desired

## Directions

Combine  $\frac{3}{4}$  cup flour, yeast, sugar and salt in large bowl; set aside.

Combine milk, water and butter in 2-quart saucepan; cook over medium heat until temperature reaches 120°F. to 130°F. Add milk mixture to flour mixture; beat at medium speed, scraping bowl occasionally, until mixture is smooth. Increase speed to high; add  $\frac{1}{4}$  cup flour. Beat until well mixed. Stir in enough remaining flour to make soft dough.

Turn dough out onto lightly floured surface; knead until smooth and elastic (8 to 10 minutes). Cover; let rest 10 minutes.

Divide dough into 12 equal pieces; shape each piece into a ball. Place into greased 8-inch round pan. Cover; let rise in warm place until doubled in size (about 30 minutes).

Meanwhile, heat oven to 375°F. Bake rolls for 20 to 22 minutes or until golden brown. Remove from pan; brush with additional melted butter, if desired. Serve warm.

*Recipe and image has been provided by ACH Food Companies, Inc.*

## Nutrition Facts (1 roll)

Calories: 110	Fat: 2g
Cholesterol: 5mg	Sodium: 120mg
Carbohydrates: 19g	Dietary Fiber: 1g
Protein: 3g	

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