

# Copycat Texas Roadhouse Rolls with Cinnamon-Honey Butter

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**Active Time**

35 Mins

**Total Time**

2 Hours 50 Mins

**Yield**

Serves 15 (serving size: 1 roll)

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By **PAIGE GRANDJEAN**

Texas Roadhouse's buttery-sweet rolls are cherished far and wide for good reason —*they're delicious*. And now, you can enjoy a fresh, warm batch at home, anytime you please.

## Ingredients

1/2 cup warm water (100°F to 110°F)

1 (1/4 oz.) envelope active dry yeast

1/4 cup plus 1 tsp. granulated sugar, divided

3/4 cup (6 oz.) salted butter, softened and divided

1 cup whole milk, warmed

2 large eggs, beaten

1 teaspoon kosher salt

5 cups (21 1/4 oz.) bread flour, plus more for working surface

Cooking spray

1 tablespoon honey

1/2 teaspoon ground cinnamon

## How to Make It

**Step 1** Stir together water, yeast, and 1 teaspoon of the sugar in a small bowl; let stand until foamy, about 5 minutes. Place 1/4 cup of the butter in a small microwavable bowl. Microwave on HIGH until melted, about 25 seconds.

**Step 2** Combine melted butter, yeast mixture, milk, eggs, salt, and remaining 1/4 cup sugar in the bowl of an electric mixer fitted with a dough hook. Beat on medium-low until well combined, about 10 seconds. With mixer running on medium-low, gradually add flour, beating until all flour is incorporated. Continue kneading until dough is smooth and elastic, about 4 minutes. (Dough will be sticky.) Transfer to a large lightly greased bowl; cover with plastic wrap; let rise in a warm place (80° to 85°) until doubled in volume, about 1 1/2 hours.

**Step 3** Preheat oven to 375°F with racks in top and lower thirds. Line 2 baking sheets with parchment paper, and lightly coat parchment with cooking spray. Turn dough out onto a lightly floured work surface. Lightly sprinkle top of dough with flour, and gently pat into a 14- x 8-inch rectangle (about 1/2-inch thick). Cut into 15 (about 2 1/2 -inch) squares; arrange on prepared baking sheets, leaving 1 1/2-inches in between each square. Cover loosely with plastic wrap; let rise in a warm place (80° to 85°) until increased in volume, about 30 minutes.

**Step 4** Meanwhile, beat together honey, cinnamon, and remaining 1/2 cup butter with electric mixer on medium-high until well combined and fluffy, about 2 minutes. Set aside.

**Step 5** Bake rolls in preheated oven until golden brown, 15 to 18 minutes, rotating pans after 10 minutes. Brush hot rolls lightly with honey butter. Serve warm with remaining honey butter.

