

# Soft Dinner Rolls Recipe



Irresistibly Soft Dinner Rolls are easy to make with just 6 ingredients. There's nothing like fluffy warm homemade dinner rolls. These are holiday-worthy bread rolls!

**Author:** Natalya Drozhzhin    **Servings:** 15 people    **Calories:** 190

**Prep Time:** 15 mins    **Cook Time:** 25 mins    **Rising Time:** 3 hrs    **Total Time:** 3 hrs 40 mins



## Ingredients

- 1 1/2 cup whole milk, warmed to 110F
- 4 Tbsp unsalted butter, melted
- 1 Tbsp active dry yeast
- 1/3 cup granulated sugar
- 1 1/4 tsp salt, (we used fine sea salt)
- 4 cups all-purpose flour, (minus 1 to 3 Tbsp) measured correctly
- 1 Tbsp unsalted butter, melted to brush the tops of dinner rolls
- 1/2 tsp kosher salt, to sprinkle finished rolls

## Instructions

1. In the bowl of your mixer, whisk together warm milk (about 110F) and 1 Tbsp sugar. Sprinkle the top with 1 Tbsp yeast and let sit 1 minute. Whisk together and let it sit for about 5 minutes until yeast looks foamy. Add 4 Tbsp melted butter, remaining sugar and salt.
2. Add flour half a cup at a time until the dough whisking to incorporate. Once the dough gets too thick, switch to the dough hook attachment and mix on speed 2 (you can also continue mixing by hand with a stiff spatula). Add about 4 cups of flour, adding the last 1 to 3 Tbsp of flour only if needed. The dough should feel sticky and tacky but should not stick to clean/dry finger tips.
3. Knead the dough with the dough hook in a stand mixer for 2 minutes or knead by hand (10 min), then place dough in an oiled bowl. Cover it with plastic wrap and let it rise about 2 hours in a warm place or until doubled in size.
4. Once the dough rises, turn it out onto a lightly floured surface and cut it into 15-24 even pieces depending on the shape of your baking dish. Roll each piece of dough into a ball and place them onto an oiled 9×13 casserole dish or baking sheet.
5. Cover the dinner rolls with plastic wrap and let them rise another 30-60 minutes in a warm place or until puffed (do not over-proof). Bake at 375F for about 23-25 minutes or until the tops are golden brown.
6. Immediately brush tops of dinner rolls with melted butter and set aside to cool to room temperature before serving.

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