



basic techniques
card 9



Perfectly Easy Dinner Rolls



This icebox dough requires no kneading, and can be made up to 4 days ahead. Just take it out of the refrigerator, let rise and bake for perfect rolls every time.



Perfectly Easy Dinner Rolls

Ingredients

- 1 cup warm water
(105°F to 115°F)
 - 2 packages active
dry yeast
 - 1/2 cup (1 stick)
butter, melted
 - 1/2 cup sugar
 - 3 eggs
 - 1 teaspoon salt
 - 4-4 1/2 cups unbleached
all-purpose flour
 - Additional melted butter
(optional)
- makes 2 dozen rolls**



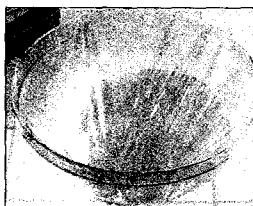
Helpful Hints

- In this recipe, don't use quick-rising dry yeast, since it is designed to raise breads quickly.
- Before adding the yeast mixture, use an instant-read thermometer to check temperature of the water.



Combine the warm water and yeast in a large bowl. Let the mixture stand until yeast is foamy, about 5 minutes.

Stir in butter, sugar, eggs and salt. Beat in flour, 1 cup at a time, until dough is too stiff to mix (some flour may not be needed). Cover and refrigerate 2 hours or up to 4 days.



Grease a 13- x 9-inch baking pan. Turn the chilled dough out onto a lightly floured board. Divide dough into 24 equal-size pieces. Roll each piece into a smooth round ball; place balls in even rows in the prepared pan. Cover and let dough balls rise until doubled in volume, about 1 hour.

Preheat oven to 375°F. Bake until rolls are golden brown, 15-20 minutes. Brush warm rolls with melted butter, if desired. Break rolls apart to serve.

