



THE BEST HOMEMADE DINNER ROLLS

INGREDIENTS

1 cup warm water
3 and 1/4 cups white flour
1/4 cup sugar
1 tablespoon active dry yeast
1 egg
2 tablespoons butter
1 teaspoon salt

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INSTRUCTIONS

Combine all ingredients (except for 1 cup of flour) in the bowl of a stand mixer and mix using a dough hook until combined on low. Continue mixing about 5 minutes, gradually adding in the last cup of flour. Dough will be soft and just slightly sticky. Turn out dough onto floured surface and knead two or three times, patting into ball shape. Cover with kitchen towel and let rise 60-90 minutes, until doubled. Turn onto floured surface and divide into 16 pieces. Shape into balls. Place in greased 9x13 pan and cover with towel, allow to rise 45 minutes, until puffed. Bake at 350 degrees for 15-20 minutes, until tops are golden brown.

watch the video instructions here: <http://wp.me/p405LX-3f7>