

Homemade Dinner Rolls

★★★★★ Rated 5.0 stars by 1 users

Author:

Chef Sahera

Prep Time

4 hours

Servings

24-30

Cook Time

22-25 minutes



Ingredients

- 1 cup **warm water** (about 110°F)
- 2 1/4 tsp **active dry yeast** (1 packet)
- 2/3 cup **granulated sugar**
- 6 oz **unsalted butter** (1 ½ stick)
- 2 large **eggs**
- 1 tbsp **salt**
- 860g (about 7 ½ cups) **bread flour** (a little more if too sticky)
- 2 tbsp **melted butter** (for brushing)

Directions

1. Place 1 and 1/2 cups of water in a saucepan and heat (do not boil)
2. Add in butter, salt, sugar and stir till dissolved and place aside to cool
3. In a large bowl put in ½ cup of warm water (hot water will kill the yeast) and add yeast and dissolve.
4. Beat 2 eggs and set aside. Gradually add in the flour. Mix until well blended.
5. Mix the liquid with the yeast into the large bowl containing the yeast.
6. Add the eggs
7. Add in half the amount of the flour. Mix until well blended.
8. Gradually add in the rest of the flour.

First Rise

1. Lightly grease a large bowl with oil or nonstick spray. Place the dough in the bowl and turn it to coat all sides with the oil. Cover the bowl with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the dough to rise in a warm environment for 12–3 hours, or until it has doubled in size.
2. Grease a 9×13 inch or quarter sheet baking pan or two 9-inch square or round baking pans.

Second Rise

1. Punch down the dough and cut in half. Set on half aside cut the other half in 12–15 it into 12–15 equal pieces. Shape each piece into a ball and place them in a greased 9x13-inch baking dish or on a parchment-lined baking sheet.
2. Cover the rolls with a towel and let them rise for another 30–40 minutes, until puffy.

Bake The Rolls

1. Preheat your oven to 375°F (190°C). Bake the rolls for 15–18 minutes, or until golden brown.

Brush and Butter

1. Remove the rolls from the oven and brush the tops with melted butter for a glossy, flavorful finish.

Serve and Enjoy

1. Let the rolls cool slightly, then serve warm with your favorite toppings!
2. Cover leftover rolls tightly and store at room temperature for 2–3 days or in the refrigerator for up to 1 week.

Recipe Note

Tips For Success

- Make sure your water is warm, not hot, to properly activate the yeast.
- For extra flavor, sprinkle a little kosher or sea salt on top after brushing with butter.
- These rolls freeze beautifully! Store in an airtight bag for up to 3 months.

Notes

Freezing Instructions: Prepare the recipe up to the Second Rise. Shape the rolls and place them in a greased baking pan. Cover tightly and freeze for up to 3 months. Once frozen, you

can move the dough balls to a freezer bag if desired. On serving day, arrange the frozen dough balls in a greased pan, cover them, and let them thaw and rise for 4–5 hours before baking. You can also freeze baked rolls. Allow them to cool, then freeze for up to 3 months. To reheat, thaw in the refrigerator or at room temperature, then cover and heat in a 300°F (149°C) oven for about 10 minutes or until warm.

Overnight Instructions: Prepare the recipe until the Second Rise. Cover the shaped rolls and refrigerate for up to 15 hours. The next day, remove and let them rise on the counter for 1–2 hours before baking.

Essential Tools (affiliate links): Bench Scraper | Kitchen Scale | Stand Mixer

Sweetness Society Store Tools: Pastry Brush | Half Sheet Pans | Quarter Sheet Pan | Parchment Paper | Rubber Spatula | Whisk