



Sweet Dinner Rolls

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs

Description

This sweet roll recipe makes wonderful dinner rolls but can also be used to make cinnamon rolls. Mix the dough in your bread machine but bake the rolls in the oven. They're light, soft, and sweet.

Ingredients

- ½ cup warm water (110 degrees F/45 degrees C) - ½ cup warm milk - ½ cup butter
- softened - 1 large egg - 3 ¾ cups all-purpose flour - ½ cup white sugar - 1 teaspoon salt - 1 (.25 ounce) package active dry yeast - ¼ cup butter
- softened

Instructions

1. Place water
2. milk
3. 1/3 cup butter
4. egg
5. flour
6. sugar
7. salt
8. and yeast into the pan of a bread machine in the order listed
9. or follow the order recommended by your manufacturer if different. Select Dough/Knead and First Rise Cycle; press start. Dotdash Meredith food Studios When the cycle finishes
10. turn dough out onto a lightly floured surface. Divide dough in half. Roll each half into a 12-inch circle. Dotdash Meredith food Studios Spread 1/4 cup softened butter over entire round. Cut each circle into 8 wedges. Roll wedges starting at the wide end; roll gently but tightly. Place point side down on ungreased cookie sheet. Cover with a clean kitchen towel and put in a warm place to let rise for 1 hour. Dotdash Meredith food Studios Meanwhile
11. preheat the oven to 400 degrees F (200 degrees C). Bake in the preheated oven until golden
12. 10 to 15 minutes. Dotdash Meredith Food Studios