



Best Basic Sweet Bread

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 10 mins

Description

This easy basic yeasted sweet bread recipe uses only eight ingredients and can be made into dinner rolls cinnamon rolls or sticky buns

Ingredients

- - 1 cup milk - 1 cup white sugar - 1 tablespoon active dry yeast - 4 cups all-purpose flour - ½ teaspoon salt - 1 cup unsalted butter
- softened - 2 large eggs - 2 tablespoons vegetable oil
- divided
- or as needed

Instructions

1. Combine milk and sugar in a small saucepan over medium heat. Heat until slightly warm to the touch then remove from heat and stir in yeast. Let stand until foamy
2. about 10 minutes. Dotdash Meredith Food Studios Stir together flour and salt in the bowl of a stand mixer fitted with the dough hook. Add softened butter
3. eggs
4. and the yeast mixture and mix until dough pulls away from the sides of the bowl. Dotdash Meredith Food Studios Turn dough out onto a floured surface and continue to knead until the dough is smooth and elastic
5. about 10 minutes. Dotdash Meredith Food Studios Grease a large bowl with 1 tablespoon oil. Place the dough into the bowl and turn once to coat. Cover and let stand in a warm place until doubled in size
6. about 1 hour. Dotdash Meredith Food Studios Grease a cookie sheet or 9x13-inch pan with remaining oil. For plain rolls
7. punch down dough and divide into 12 equal pieces. Roll the pieces into balls and place them into the greased pan side by side. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Cover and let dough rise again until almost doubled in size
8. 20 to 25 minutes. Dotdash Meredith Food Studios Meanwhile
9. preheat the oven to 375 degrees F (190 degrees C). Bake in the preheated oven until rolls are golden brown
10. 20 to 25 minutes. Dotdash Meredith Food Studios For Cinnamon Rolls: Follow the recipe above through Step 4. Punch down and roll dough out to 1/4-inch thickness
11. brush on a layer of butter
12. cinnamon
13. and sugar
14. then roll up and cut into 12 equal slices. Place in greased pan side by side
15. let rise
16. and bake at 375 degrees F (190 degrees C) for 20 to 25 minutes. For Sticky Buns: Follow the recipe above through Step 4 and roll out the dough out to 1/4-inch thickness
17. roll up into a log
18. and cut into 12 pieces as with the cinnamon roll method. Then combine 1/4 cup soft butter
19. 1/4 cup packed brown sugar
20. and 1 tablespoon light corn syrup together and spread the mixture on the bottom of a greased pan. Sprinkle with chopped nuts. Place rolls on top
21. let rise
22. and bake at 375 degrees F (190 degrees C) for 20 to 25 minutes.