



Soft NoKnead Dinner Rolls

Jacob · 28/09/2024



Prep Time

2 hrs 5 mins

Difficult

Medium

Servings

2 hrs 45 mins

Description

Really nice dinner rolls that are easy to make and good to eat Brush rolls with melted butter when they come out of the oven

Ingredients

- - 1 tablespoon active dry yeast - $\frac{1}{4}$ cup white sugar
- divided - $\frac{1}{2}$ cup warm water - 4 $\frac{1}{2}$ cups all-purpose flour - 1 $\frac{1}{2}$ teaspoons salt - 1 cup lukewarm milk - 2 room-temperature eggs
- lightly beaten - 3 $\frac{1}{2}$ tablespoons unsalted butter
- melted and cooled - cooking spray

Instructions

1. Place yeast and 2 teaspoons sugar in a medium bowl. Pour in water. Let stand until frothy
2. about 5 minutes. Place remaining sugar
3. flour
4. and salt in a separate bowl; mix to combine. Make a well in the center. Add yeast mixture
5. milk
6. eggs
7. and butter. Mix with a wooden spoon until a thick
8. sticky batter forms. Cover dough with a clean
9. damp dish towel and place in a warm place. Let rise until almost tripled in volume
10. 1 1/2 to 2 hours. Line a 9x13-inch baking pan with parchment paper
11. leaving an overhang on 2 sides. Punch dough down to deflate. Mix briefly in the bowl to get rid of bubbles. Dust a work surface with flour. Scrape dough out and dust the top with flour. Cut into 4 pieces
12. then cut each piece into 3 pieces. Press down 1 piece of dough with your palm. Use your fingers to gather it into a ball. Flip so the smooth side faces up and roll briefly to form a ball. Place roll in the prepared baking pan. Repeat with remaining dough. Line up rolls in a 3x4 grid in the baking pan. Spray the surface of the rolls with cooking spray. Cover with plastic wrap. Place baking pan in a warm place and let rise until almost doubled in size
13. 30 to 45 minutes. Halfway through the second rise
14. preheat the oven to 350 degrees F (175 degrees C). Bake rolls in the preheated oven until surface is golden brown
15. 15 to 18 minutes. Use parchment paper overhang to lift rolls onto a cooling rack. Serve warm. Cook's Notes: If your yeast doesn't go frothy
16. sorry to say it's not active so your buns won't rise. You can use whole or low-fat milk. Scalding hot milk and hot water kills the yeast. I heat milk for 45 seconds on high in the microwave
17. and use warm tap water. It should be neither too hot nor too cold when you touch.