



Unbelievable Rolls

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

These simple dinner rolls are easy to make The dough is also a great base for cinnamon rolls

Ingredients

- - ¾ cup milk - ¾ cup water - ½ cup white sugar - 1 teaspoon salt - 2 eggs - 5 teaspoons active dry yeast - 5 cups all-purpose flour - ½ cup margarine
- melted

Instructions

1. Warm milk
2. water
3. sugar
4. and salt in a medium saucepan over medium heat. Remove from heat and mix in eggs and yeast until well combined. Measure flour into a large bowl; make a well in the center of flour. Pour milk mixture into the well; do not stir. Cover with a lid and let stand for 20 to 30 minutes. Pour melted margarine into flour mixture; mix well. Add more flour if too sticky. Knead lightly. Cover and let rise for 20 to 30 minutes. Shape dough into 16 rolls and place on a baking sheet. Cover and let rise again for 20 to 30 minutes. Preheat the oven to 400 degrees F (205 degrees C). Bake in the preheated oven until rolls are golden brown and bounce back when gently pressed
5. about 15 minutes.