

Angie39s Perfect Dinner Rolls

Jacob · 28/09/2024

**Prep Time**

4 hrs

Difficult

Medium

Servings

4 hrs 35 mins

Description

This is a recipe given to me by my aunt The rolls are excellent

Ingredients

- - 2 ½ cups warm milk - 4 teaspoons active dry yeast - ½ cup sugar - 2 eggs - ½ cup butter
- softened - 2 teaspoons salt - 7 cups all-purpose flour
- or as needed - ½ cup butter
- melted

Instructions

1. Pour milk into a large mixing bowl
2. and sprinkle yeast over the surface. Allow to rest for 5 minutes. Beat in the sugar
3. eggs
4. 1/2 cup butter
5. and salt; blend thoroughly. Gradually stir in the flour to make a soft dough. Cover bowl
6. and set in a warm place until dough doubles in size
7. about 1 hour. Punch down the dough
8. cover the bowl
9. and allow to rise again. Repeat this step two more times. Break off 2 to 3 inch size pieces of dough
10. roll lightly into round shape
11. and place in prepared baking dish
12. edges touching. Repeat to make 36 dough balls. Cover and let rise until doubled in size. Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish. Bake rolls in preheated oven until tops turn golden brown
13. 10 to 15 minutes. When rolls are finished baking
14. drizzle melted butter over the top
15. and serve warm. Editor's Note: Please note the differences in ingredient amounts
16. yield size
17. and time when using the magazine version of this recipe.