



Butterhorn Dinner Rolls

Jacob · 28/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

3 hrs

Description

Butterhorn dinner rolls date all the way back to colonial times but Ive streamlined the process to make this recipe easier for new and inexperienced bakers These classic dinner rolls are light but rich and slightly sweet Theyre perfect for special occasions or holiday dinners alongside any main course

Ingredients

- - 1 (.25 ounce) package active dry yeast - $\frac{1}{4}$ cup warm water - $\frac{1}{2}$ cup unsalted butter - 1 cup milk - 3 tablespoons white sugar - $3\frac{3}{4}$ cups all-purpose flour
- divided - $1\frac{1}{2}$ teaspoons kosher salt - 1 large egg yolk - $\frac{1}{4}$ cup butter
- melted

Instructions

1. Sprinkle yeast onto warm water. Stir gently and let sit until foamy and frothy
2. 15 to 20 minutes. While the yeast is proofing
3. place butter in a saucepan with milk and white sugar. Turn heat to medium and cook
4. stirring occasionally
5. until butter melts and sugar dissolves
6. 3 to 4 minutes. Remove from the heat and pour into a large mixing bowl; let cool until just very warm to the touch and about 120 degrees F (49 degrees C)
7. 2 to 3 minutes. Add 3 cups flour
8. kosher salt
9. yeast mixture
10. and egg; mix gently with a spatula until it all comes together and forms a very thick and wet batter. Add remaining 3/4 cup flour and mix with your fingers
11. incorporating just the amount of flour you need
12. until dough comes together into a soft
13. sticky ball. Cover and let rise until almost doubled in size
14. about 1 hour. Transfer dough to a floured surface and knead until smooth and elastic
15. about 5 minutes. Grease the bowl with butter. Place the dough back into the bowl
16. cover
17. and let rise for 30 minutes. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with a silicone liner (such as Silpat®). Transfer dough back to a work surface and press it into a 1-inch thick circle. Flip over and continue pressing until circle is 1/2-inch thick; use a rolling pin if needed to achieve correct thickness. Use a pizza tool to cut dough into 12 equal wedges. Starting at the larger end of one wedge
18. roll toward the point
19. stretching the ends of the dough out for the first few inches. Pinch and press the point into the dough to seal and place
20. seam-side down
21. on the prepared baking sheet. Repeat with remaining dough. Let rolls sit until they puff up a little
22. 15 to 20 minutes. Bake in the center of the preheated oven until cooked through and just starting to turn a light golden brown
23. 20 to 25 minutes. Remove from the oven and immediately brush hot rolls with melted butter. Transfer to a wire rack to cool completely
24. 15 to 20 minutes. Chef John Chef's Notes: For rolls that aren't as sweet
25. you can dial back the sugar content. You can use 1 teaspoon fine salt in place of 1 1/2 teaspoons kosher salt. If you want lighter
26. airier rolls
27. let them proof up to 45 minutes just before baking
28. instead of just 15 to 20 minutes.