



Homemade Pan Rolls

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Dificult

Medium

Servings

2 hrs 25 mins

Description

This recipe for pan rolls makes four dozen of the best dinner rolls youve ever had

Ingredients

- - 3 ¾ cups bread flour
- divided - ¼ cup white sugar - ¼ cup shortening - 1 teaspoon salt - 1 (.25 ounce) package rapid rise yeast - ½ cup warm water (120 to 130 degrees F/50 degrees C) - ½ cup warm milk - 1 large egg - 2 tablespoons butter
- melted

Instructions

1. Stir 2 cups flour
2. sugar
3. shortening
4. salt
5. and yeast together in a large bowl. Add warm water
6. warm milk
7. and egg; beat on low speed with an electric mixer for 1 to 2 minutes
8. scraping the sides frequently. Mix in remaining flour
9. 1/4 cup at a time
10. until dough comes together. Turn dough out onto a lightly floured surface and knead until smooth and elastic
11. about 8 minutes. Place in a greased bowl and turn to grease all sides. Cover and let rise in a warm place until doubled in volume
12. about 1 hour. Transfer dough to a lightly floured surface and divide in half. Cut each half into 24 pieces; form each piece into a round. Fit 1/2 of the rolls into a lightly greased 9-inch round cake pan; brush 1/2 of the melted butter over top. Place remaining rolls in a second greased cake pan and brush with remaining butter. Cover and let rise in a warm place until doubled in volume
13. about 30 minutes. Meanwhile
14. preheat the oven to 400 degrees F (200 degrees C). Bake rolls in the preheated oven until golden brown
15. 12 to 18 minutes.