



Skillet Dinner Rolls

Jacob · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

12

Description

Simple delicious and baked in a skillet

Ingredients

- - 2 ½ cups all-purpose flour
- or more as needed - 2 (.25 ounce) envelopes Fleischmann's® RapidRise Yeast - 3 tablespoons sugar - ¾ teaspoon salt - 1 cup water - 2 tablespoons Mazola® Vegetable Plus! Oil - 4 tablespoons butter
- divided

Instructions

1. Combine 1 cup flour
2. undissolved yeast
3. sugar and salt in a large mixer bowl. Heat water
4. oil and 2 tablespoons butter until very warm (120 to 130 degrees F). Add to flour mixture. Beat 2 minutes at medium speed of electric mixer
5. scraping bowl occasionally. Add 1/2 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic
6. about 5 to 7 minutes. Cover; let rest 10 minutes. Divide dough into 12 equal pieces; shape into balls. Place in a greased 10-inch iron skillet. Cover; let rise in warm
7. draft-free place until doubled in size
8. about 30 to 45 minutes. Melt remaining 2 tablespoons of butter and brush over rolls. Bake in preheated 375 degrees F oven for 18 to 20 minutes or until lightly browned. Remove from pan; brush with any remaining butter
9. if desired. Serve warm. Tips Note: Skillet Dinner Rolls may also be baked in a 10-inch ovenproof nonstick skillet. Baking time may vary depending on type of skillet. Bake as directed
10. but check rolls for doneness after 13 minutes in oven.