



Amish Butter and Egg Dinner Rolls

Oscar · 28/09/2024



Prep Time

1 hr 50 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

Soft light buttery rolls that are perfect with pretty much any meal of the day

Ingredients

- - 1 cup warm water - 1 (.25 ounce) package instant yeast - $\frac{1}{4}$ cup white sugar - 3 cups all-purpose flour
- or more as needed - 4 tablespoons softened butter
- divided - 1 large egg
- at room temperature - 1 teaspoon salt - cooking spray

Instructions

1. Combine warm water
2. yeast
3. and sugar in the bowl of a stand mixer. Whisk to blend and set aside for 8 minutes
4. or until yeast has activated and is very frothy. Add 3 cups flour
5. 3 tablespoons butter
6. egg
7. and salt to the bowl. With the dough hook fitted
8. turn mixer on medium speed until the dough comes together into a ball. Turn speed down to a "2" (medium-low) and continue kneading for 3 minutes
9. until dough ball is smooth. If your dough is too wet
10. add a little bit more flour until the dough ball forms. Cover bowl with a tea towel and set aside to rise until doubled in size
11. 1 to 1 1/2 hours. Scrape dough out of the bowl and divide into 12 pieces. Roll each piece into a smooth ball. Spray a 9x13-inch baking dish with cooking spray. Arrange dough balls in the baking dish. Cover again with the tea towel and set aside until well risen and puffy
12. 30 to 40 more minutes. Preheat the oven to 350 degrees F (175 degrees C). Bake rolls in the preheated oven until golden brown and baked through
13. 20 to 25 minutes. Remove from the oven and allow to cool a few minutes. Brush remaining tablespoon softened butter over the top of the warm rolls
14. allowing the butter to soak in.