HOMEMADE
DINNER ROLLS

Prep Time: 3 Hours
Servings: 9

INGREDIENTS

1 1/4 cups warm Water
1 packet (1/4 oz) Rapid-Rise Yeast
2 tablespoons Sugar
1/4 cup Vegetable or Olive Oil
2 teaspoons Salt
3 1/2 - 4 cups Bread Flour
Melted butter for brushing, optional

Step 1
Foaming Process

1 Min

5 Min

10 Min

Step 4.

Step 4. -1 hour later

If making in a stand mixer, follow the directions as written, except in Step 2, mix flour mixture together in the bowl of a stand mixer using a dough hook on low speed. Increase speed to medium and knead 5-7 minutes or until the dough is smooth and elastic, adding more flour to the dough if it is too sticky.

DIRECTIONS

1. In a small bowl, whisk together water, yeast and sugar. Allow to sit at room temperature 10 minutes or so until the mixture begins to foam.

2. In a large bowl, add the flour, salt, oil and water mixture. Mix until a loose ball forms, adding more flour by the tablespoon if the mixture is too wet.

3. Turn out onto a floured surface and knead 7-10 minutes, until dough is smooth, elastic and passes the window pane test.

Window pane test: stretch out dough into a thin windowpane. If stretches without breaking, the dough is ready to rise.

4. Place the dough in a lightly oiled bowl and cover with oiled plastic wrap. Leave in a warmer place in your home (maybe near a stove or sunny window) to rise until doubled in size - about 1 1/2 hours.

5. Preheat oven to 350F and grease an 8x8 baking pan. Punch down dough to deflate. Divide dough into 9 portions and into smooth rounds; place side by side in prepared pan. Let rise a second time, 30-45 minutes, before baking.

6. Bake rolls for about 15-25 minutes or until golden brown. Brush with melted butter while warm, if desired. Serve in bread bowl!

UTILIZE BREAD FLOUR B/C IT IS NATURALLY HIGHER IN PROTEIN CONTENT - EASIER TO DEVELOP GLUTEN FOR RISING

Step 5.