

## DINNER ROLLS

<b>PREP:</b> 45 mi - 90 mi rise	<b>COOK:</b> 12 mi @ 375°	<b>MAKES:</b> 12 rolls
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4¼ to 4¾ cups all-purpose flour  
1 package active dry yeast  
1 cup milk  
¼ cup sugar

½ cup butter, margarine, or shortening  
¾ teaspoon salt  
2 beaten eggs

### DIRECTIONS

1. In a large mixing bowl stir together 2 cups of the flour and the yeast. In a medium saucepan heat and stir milk, sugar, butter, and salt just till warm (120° to 1300) and butter almost melts. Add milk mixture to dry mixture along with eggs. Beat with an electric mixer on low to medium speed for 30 seconds, scraping sides of bowl constantly. Beat on high speed 3 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can.
2. Turn dough out onto a lightly floured surface. Knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape the dough into a ball. Place in a lightly greased bowl; turn once. Cover; let rise in a warm place till double (about 1 hour).
3. Punch dough down. Turn dough out onto a lightly floured surface. Divide dough in half. Cover; let rest for 10 minutes. Meanwhile, depending on what shape of roll you wish to make, lightly grease baking sheets or muffin cups.
4. Shape the dough into desired rolls and place on prepared baking sheets or in muffin cups. I like rolling out 24" x 20" and about ¼" thick. Cutting into 10 long 2" strips lengthwise, stacking those strips and then cutting into 12 stacks of 10 2" squares then placing each stack into muffin cups.
5. Cover and let rise in a warm place till nearly double in size (about 30 minutes).
6. Bake in a 375° oven for 12 to 15 minutes or till golden. Immediately remove rolls from pan. Cool on wire racks. Makes 12.



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