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Classic Dinner Rolls

- 2 Cups all-purpose flour, or more if needed
- 1 Envelope Rapid Rise Yeast
- 2 Tbsp sugar
- 1/2 Tsp salt
- 1/2 Cup milk
- 1/4 Cup water
- 2 Tbsp butter OR margarine

- 1) Combine 3/4 cup flour, undissolved yeast, sugar and salt in a large bowl. Heat milk, water and butter until very warm (120 degrees to 130 degrees F). Add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1/4 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, about 8 to 10 minutes. Cover; let rest 10 minutes.
- 2) Divide dough into 12 equal pieces; shape into balls. Place in greased 8-inch round pan. Cover; let rise in warm, draft-free place until doubled in size, about 30 minutes.
- 3) Bake in preheated 375 degrees F oven for 20 minutes or until done. Remove from pan; brush with additional melted butter, if desired. Serve warm.

Makes 12 Servings

