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Soft & Tender Dinner Rolls

- 1 Tbsp active-dry yeast
- 1/2 Cup (4 oz) warm water
- 1/2 Cup (4 oz) milk (whole, 2%, or skim)
- 1 Large egg
- 2 Tbsp vegetable oil
- 2 Tbsp sugar
- 1 Tsp salt
- 3 Cups (15 oz) all-purpose flour
- 1 Tbsp butter

- 1) Combine the ingredients for the dough: In the bowl of a standing mixer (or a large bowl, if mixing by hand), stir the yeast into the warm water and let it sit until dissolved. In a separate bowl, whisk together the milk, egg, oil, sugar, and salt. Add this to the yeast mixture and stir until combined. Add all the flour and stir until it forms a shaggy dough.
- 2) Knead the dough: Knead at low speed, or by hand against the counter, for 8-10 minutes, until smooth but slightly tacky. It should spring back when poked.
- 3) Let the dough rise: Cover the mixing bowl and let the dough rise in a warm spot until doubled in bulk, about an hour.
- 4) Shape the rolls: Dust your work surface with a little flour and turn the risen dough out on top. Divide the dough into 12 pieces with a bench scraper. To shape into rolls, tuck the edges underneath to form a plump little package, then roll the dough against the counter or between your palms until round.
- 5) Heat the oven and let the rolls rise: Line a 9x13 pan with parchment and spray with nonstick coating. Arrange the rolls inside the pan spaced a little apart. Let the rolls rise until they look pillowy and fill the pan roughly 30-40 minutes. While the rolls are rising, pre-heat the oven to 375°F.
- 6) Brush the rolls with butter. Melt the butter and brush it over the risen dinner rolls. This helps the tops to brown and keeps the crust soft.
- 7) Bake the rolls: Bake the rolls until golden, 15-18 minutes.
- 8) Lift the rolls from the pan using the parchment and let the rolls cool on a wire rack until cool enough to handle. They are best if eaten within a day or two, but will keep in an airtight container on the counter for up to a week. Rolls can also be frozen for up to 3 months and reheated in a warm oven.

Makes 12 Servings

