

Dinner Rolls



These dinner rolls are a perfect accompaniment to any meal. The dinner roll recipe came with my bread machine but I modified both the ingredients and method. The result is a nice, soft, flavorful dinner roll that goes well with any meal.

Dinner Rolls

1 ¼ c milk
2 tbsp butter
2 tbsp organic sugar
1 ½ tsp sea salt
3 ¼ c unbleached flour
1 ½ tsp instant yeast

Place sugar, salt, flour and yeast in KitchenAid® stand mixer bowl. Mix on speed 2 for about 30 second. Continue mixing on speed 2 and add butter. Slowly pour in milk and continue mixing until dough cleans the side of the bowl. Knead dough on speed 2 for about 3 minutes or until dough is smooth and elastic. Remove dough hook. Cover the bowl with plastic wrap and let rise until double. Divide dough into 9 pieces. Roll the pieces into smooth balls and place on baking sheet. Cover with a tea-towel. Let rise until double. Bake at 375°F until golden brown.