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## Quick Rolls

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### Ingredients

- 2 cups/ 263 g All purpose flour
- 1 TBS/ 10 g yeast
- 2 TBS/ 30 g Sugar
- $\frac{3}{4}$  tsp/ 4 g Kosher Salt
- $\frac{1}{2}$  cup Milk
- $\frac{1}{4}$  cup Water
- 2 TBS Butter

### Method

1. In small saucepan, melt butter into milk.
2. While butter melts, mix all dry ingredients in a large mixing bowl
3. After butter is melted, remove mixture from heat and add cold water to reduce temperature for yeast; ideal temp is 120-130°F
4. Add pot of liquid to dry ingredients, stir together until it is a single mass.
5. Turn dough onto clean counter and knead 2-3 times until smooth, and let rest for 10 minutes.
6. While dough rests, oil an 8-10" round cake pan or pie dish.
7. Divide dough in quarters and then each of these quarters into 3 balls, you should end up with 12 similarly sized balls.
8. Arrange evenly in oiled pan, and let rest for an additional 10 minutes
9. Preheat oven to 375°F
10. Bake for 15-20 minutes, until tops are just golden
11. immediately after removing rolls from oven, rub the top of each with a stick of butter, so the residual heat butters each roll

### Notes

1. If making for a crowd, a double recipe fits neatly in a 9×13" rectangular pan.

Inspired by: <https://www.allrecipes.com/recipe/215378/classic-dinner-rolls/>

From:  
<https://wiki.cookieMountain.org/> - **Recipe Book**

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