

Soft Dinner Rolls

Prep: About 3 hours (includes rising time) • Cook: 20–25 minutes

Pillow-soft, flaky, and buttery dinner rolls made from a straightforward 7-ingredient rich dough that bakes up golden with a tender crumb.

Ingredients

- 1 cup (240 ml) whole milk (warmed to about 110°F (43°C))
- 2 1/4 teaspoons instant yeast (Platinum Yeast from Red Star; 1 standard packet)
- 2 tablespoons granulated sugar (divided)
- 1 large egg
- 1/4 cup (4 Tbsp; 56 g) unsalted butter (softened to room temperature and cut into 4 pieces)
- 1 teaspoon salt
- 3 cups (390 g) all-purpose flour or bread flour (spooned and leveled)
- 2 tablespoons (28 g) unsalted butter (melted; optional topping)
- 1 tablespoon honey (optional topping)

Instructions

1. Whisk the warm milk, yeast, and 1 tablespoon of the sugar together in the bowl of a stand mixer; cover and let sit for 5 minutes.
2. Add the remaining 1 tablespoon sugar, egg, butter, salt, and 1 cup of the flour. Mix on low speed for 30 seconds, scraping down the bowl as needed.
3. Add the remaining flour and mix on medium speed until a soft, slightly sticky dough forms.
4. Knead the dough with a dough hook or by hand until smooth and elastic.
5. Place the dough in a lightly greased bowl, cover, and let rise in a warm place until doubled, about 1–2 hours.
6. Punch down the dough to release air. Divide into 14–16 pieces.
7. Shape each piece into a tight, smooth ball by stretching the top and pinching/sealing underneath. Arrange in a greased baking pan.
8. Cover and let the shaped rolls rise until puffy, about 1 hour.
9. Bake until golden brown, about 20–25 minutes.
10. Optional: Brush warm rolls with the melted butter and honey mixture before serving.

Tags: Bread, Dinner Rolls, Yeast, Baking, Side Dish, Comfort Food, Beginner Friendly, Make Ahead

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