

Buttery Dinner Rolls

Ingredient	Cups	Grams
Warm water (100 ° F – 108 ° F)	¾ cup	180 g
Warm milk	¾ cup	180 g
Active dry yeast	1 Tbsp	10 g
Honey (or sugar)	2 Tbsp	30 g
Salt	1½ tsp	9 g
Butter, softened	6 Tbsp	84 g
Egg	1 large	—
Bread flour	2 cups	240 g
All-purpose flour	2 cups	240 g
Additional flour as needed	—	up to 60 g
Egg wash: 1 egg + 1 Tbsp milk (beaten)	—	—

Note: Start with 480 g total flour (half bread, half all-purpose). Add up to 60 g more as needed until a soft, elastic dough forms.

Directions

1. Activate yeast. Combine warm water, milk, yeast, and honey; let stand 5–10 minutes until foamy.
2. Mix. In a large bowl combine salt, softened butter, egg, and yeast mixture.
3. Add flour gradually until a soft dough forms. Knead 8–10 minutes until smooth and elastic.
4. First rise. Place in a lightly oiled bowl; cover and let rise 1 hour or until doubled.
5. Shape. Punch down, divide into 12–16 pieces, and shape into rolls. Place in a greased muffin or baking pan.
6. Second rise. Cover and let rise 20 minutes until slightly puffy.
7. Egg wash. Brush tops lightly with the beaten egg-and-milk mixture just before baking.
8. Bake. Bake at 375 ° F (190 ° C) for 20–25 minutes or until golden brown. Brush warm rolls with melted butter after baking for a soft, glossy finish.

Cook ' s Note

These rolls are naturally tender and beautifully golden when made with honey, but you can use sugar if preferred. Keep the dough soft — never stiff — for the lightest texture. The quick 20-minute rise after shaping gives them that light, airy crumb without over-proofing.