

Recipe: Perfectly Easy Dinner Rolls

Quick and Easy Dinner Rolls your family will love.

Ingredients

1 cup warm water (105 degrees F to 115 degrees F)

2 packages active dry yeast

1/2 cup (1 stick) butter, melted

1/2 cup sugar

3 eggs

1 tsp salt

4-4 1/2 cups unbleached all purpose flour

Additional melted butter (optional)

Directions

1. Combine the warm water and yeast in a large bowl. Let the mixture stand until yeast is foamy, about 5 minutes.

2. Stir in butter, sugar, eggs and salt. Beat in flour, 1 cup at a time, until dough is too stiff to mix (some flour may be needed). Cover and refrigerate 2 hours or up to four days.

3. Grease a 13-x9-inch baking pan. Turn the chilled dough out onto a; lightly floured board. Divide dough into 24 equal-size pieces. Roll each piece into a smooth ball; place balls in even rows in the prepared pan. Cover and let dough balls rise until doubled in volume, about 1 hour .Preheat oven to 375 degrees F. Bake until rolls are golden brown, 15-20 minutes. Brush warm rolls with additional melted butter, if desired. Break rolls apart to serve.

This recipe was taken from a card which says easy to bake easy to make and the website on it is www.easytobake.com

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