

Bakery Style Dinner Rolls

By: Simply Creative Chef Rob Scott

- 2 cups milk
 - ½ cup butter
 - ¼ cup granulated sugar
 - 1 ¼ tsp. salt
 - 1 package of yeast
 - ¼ cup warm water
 - 2 eggs
 - 6 cups all-purpose flour
 - 1 egg yolk
 - 1 tbsp. water
1. In a medium-sized saucepan, scald milk. Add butter, sugar, and salt. Cool to lukewarm.
 2. Soften yeast in ¼ cup warm water until dissolved. Add yeast to milk mixture. Beat in eggs. Gradually add flour. Knead dough until it is smooth and elastic.
 3. Place dough in an oiled bowl, brush top with oil, cover bowl with plastic wrap, and let rise until doubled in bulk.
 4. Punch down dough, remove from bowl, and cut into twenty-four equal pieces. Shape each piece into a roll and place them on baking sheets with silicone baking mats about 1 inch apart from each other. Let rise until doubled in bulk.
 5. Make egg wash: Mix egg yolk and water thoroughly. Brush tops of the rolls with egg wash before putting in the oven.
 6. Bake in a preheated 375° F. oven for 20-25 minutes, or until golden brown. Serve warm.

Yield: 24 dinner rolls