



# Rolls

## SERVINGS

Makes 8 rolls

## TIME

30 minutes hands on time,  
2 hours total

## INGREDIENTS

- 1 cup milk
- 2 ¼ teaspoons yeast (equal to 1 packet)
- 2 tablespoons sugar
- 1 egg, at room temperature
- 4 tablespoons room temperature butter (½ stick)
- 1 teaspoon salt
- 3 cups flour (we use all-purpose)

## EQUIPMENT

- 13x9 pan
- Liquid and dry measuring cups and measuring spoons + spatula
- Thermometer
- Large bowl or stand mixer
- Oil for greasing the bowl
- Towel for covering while rising

## DIRECTIONS

- Warm milk to 110° F in a glass measuring cup. (It will take about a minute in the microwave.) Add yeast and whisk to combine. Sprinkle sugar on top. Wait 5 minutes (and complete #2).
- Combine egg, butter, salt, and 1 cup flour in the bowl of a mixer with a paddle attachment. You can also use a bowl with a spatula.
- Pour in yeast mixture into bowl with flour and combine. Slowly add remaining 2 cups of flour and combine.
- Knead the dough in the mixer for a few minutes, or do it by hand on a cutting board lightly dusted with flour.
- Place dough in a bowl greased with a bit of oil. Cover with towels and let rise for about 2 hours in a warm spot.
- Grease a 9x13 pan. Punch down dough and divide into 8 pieces. (See tip below). Shape each piece into a ball and place in the pan. Cover with a towel and let rise for another 45 minutes.
- Bake at 350°F for 20 minutes.

## TIPS TO INVOLVE THE KIDS

- Take all the ingredients out before you start measuring, and let them come to room temperature on the counter.
- Have the kids measure out each of the ingredients.
- Have kids crack the egg into a small bowl first so shells can be removed easily.
- Have your kids knead the dough by hand for a minute or two. It's harder than it sounds!
- Let the kids divide the dough in 8 pieces. First divide in ½, then divide those 2 pieces in ½, and finally divide all 4 pieces in ½. You will have 8 pieces!

