

## Buttery Dinner Rolls

Makes one dozen

7/8 cup warm milk  
1/4 cup warm water  
2 teaspoons active dry yeast  
2 tablespoons sugar  
1 egg  
2 3/4 cups - 3 cups bread flour  
1/4 cup butter, softened and cut into two pieces  
1 teaspoon salt



In the bowl of your electric mixer, combine the milk, water, yeast, and sugar and let sit for five minutes until foamy. Using the paddle, mix in the egg. Add in 2 3/4 cups bread flour and mix on low until combined. Let sit for 5 minutes. Add in the softened butter and salt and mix until incorporated. Switch to the dough hook and mix on low speed for about five minutes or until smooth. If the dough is really sticky, you can add up to 1/4 cup more of bread flour so it can form a ball while mixing and pull away from the sides of the bowl. When the dough is smooth, place it into a large greased bowl and cover. Let rise for about an hour until doubled in size.

If you're using a bread machine, add all the ingredients into the pan according to your manufacturer's instructions and select the dough setting. Let it do its thing but check on it after a couple of minutes. If it's sticking to the sides of the pan, add up to 1/4 cup more bread flour.

When the dough has finished rising in the bowl or in the bread machine, divide it into 12 pieces. Roll each piece into a ball and place the balls in a greased 9-inch cake pan or pie plate or a 9x13 pan. Let rise for 30 minutes and then bake it in a 350 degree oven for 25-30 minutes. Brush about 1 tablespoon of butter on top of the rolls. Serve immediately and store leftovers in an airtight bag.

Source: Oster Bread Recipes

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*