

Perfectly Easy Dinner Rolls (*A Few Short Cuts Basic Roll Recipe*)

- 1 Cup warm water (105 to 115 degrees)
- 2 Packages active dry yeast
- 1/2 Cup butter melted (use butter flavored Crisco for Dairy Free)
- 1/2 Cup Sugar
- 3 Eggs
- 1 tsp Salt
- 4-4 1/2 cups all purpose flour

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

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 not be needed).

Cover and Refrigerate 2 hours or up to 4 days.

For Dinner Rolls

Grease a 13x9 inch baking pan. Turn the chilled dough out onto a lightly floured surface. Divide dough into 24 equal size pieces. Roll each piece into a smooth round 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. Bake until rolls are golden brown, 15-20 minutes. Brush warm rolls with melted butter, if desired. Break apart and serve.

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This recipe works great for Dinner Rolls, Pigs in a blanket, Pepperoni Rolls, Homemade Donuts, Cinnamon Rolls, and so much more. Makes a light slightly sweet white bread! This recipe is so great because you can prep ahead and have in the fridge whenever you need it!