

CLASSIC DINNER ROLLS

(Abigail Johnson Dodge, Fine Cooking 2001)

18 oz. (4 cups) all-purpose flour
1 package (2-1/4 tsp.) rapid-rise yeast
1/3 cup sugar
1 tsp. salt
1 cup milk
4 oz. (8 Tbs.) unsalted butter
3 large egg yolks

Place the flour, yeast, sugar and salt in the bowl of your KitchenAid type mixer, mix to combine. Put the bowl in the mixer stand and fit it with the dough hook.

Heat the milk and butter in a small saucepan, stirring gently until the butter melts, and the temperature reaches 115°F to 125°F. Pour the mixture over the dry ingredients in the bowl, add the egg yolks, and mix with the dough hook in low speed until everything forms a shaggy mass. Increase the speed to medium high and mix/knead for about 8 minutes.

Remove the dough from the bowl, shape it into a ball, grease the bowl lightly with oil, and place the dough back inside, covering with plastic wrap. Let it rise until doubled in size (45 minutes if using rapid-rise yeast, a little longer for other types of yeast).

Lightly grease a 9×13-inch baking dish. Turn the dough onto a clean work surface (no need to flour; the dough is soft but not sticky) and gently press to deflate. Divide the dough into 16 equal pieces, form each into a ball, and place in the pan, with the seam side down.

Cover the pan with plastic and let the dough rise until almost doubled, about 30 min. Meanwhile, heat the oven to 375°F. Remove the plastic and bake the rolls until they are puffed and browned, about 20 min. Serve warm.