

Mama's Best Dinner Rolls

Ingredients:

- 2 c. warm water
- 2 T. yeast
- 2/3 c. powdered milk or buttermilk
- 1/4 c. sugar or honey
- 2 t. salt
- 1/3 c. butter, melted and cooled slightly
- 1 egg
- 5-6 c. all-purpose flour
- additional stick of butter, melted

Directions:

Combine the warm water and yeast in a small bowl, let sit for 5-10 minutes until bubbly.

In the mixer bowl add the powdered milk, sugar, salt, butter, egg, and 2 c. flour. Mix about 2 minutes on **LOW** until everything is moistened.

Add in the yeast and mix on **MEDIUM** for about 2 minutes.

On **LOW**, add in 2 cups flour.

When everything is moistened change to **MEDIUM** and mix for about 2 minutes.

You may find that the dough is getting too stiff after this and you may need to mix in the additional flour by hand.

Add in the remaining flour 1/2 cup at a time until the dough forms a nice ball and is not sticky. *You might not need all of the flour.*

Grease a large bowl with nonstick spray, butter, or oil and place the dough ball in the bowl.

Gently turn the dough over to coat all sides of the dough and then cover with plastic wrap or a towel.

Set in a warm place to rise for 45 minutes to an hour.

After the 1st rise:

Grease a large baking pan.

After the dough has risen you need to scrape it out onto a floured surface.

Divide it into two equal parts and gently flour all sides.

Gently roll or pat one part into an 8x12 rectangle, about 1/4 inch thick. *It doesn't have to be precise just close to this.*

Brush the rectangle with melted butter.

Use a pizza cutter (*or a sharp knife*) to cut the dough in half (*about 4 inches wide*) and then cut it into 2-inch wide strips so you end up with 12 strips.

Roll up each piece of dough, *butter side in*, and then place seam-side down in your greased pan. *Try to keep all of the rolls facing the same way too.*

Repeat with the other half of the dough.

Cover with a towel or plastic wrap and set in a warm place to rise until double for about 1-1 1/2 hours.

After the 2nd rise:

Preheat oven to 350.

Bake the rolls for 20-25 minutes or until golden brown.

Brush with butter.

Enjoy!