

# Old-Fashioned Yeast Rolls

## Ingredients:

- 1/4 c. granulated sugar or honey
- 1/4 c. unsalted butter
- Sea salt and freshly ground black pepper to taste
- 1 c. milk
- 1 package yeast
- 1/4 c. warm water
- 1 egg, slightly beaten
- 3 c. all-purpose flour
- 4 T. unsalted butter, melted plus 1 T. unsalted butter

## Directions:

In a heat resistant large bowl, combine the first 3 ingredients.

Scald the milk and pour over the mixture. Allow to cool and melt butter.

Dissolve the yeast in the warm water and then add to the milk mixture, stirring completely.

Add the egg to the mixture and beat well.

Slowly add in the flour until the dough is no longer sticky. (*2 1/2 cups to 3 cups*)

Cover the bowl with a cloth and let rise for 1 1/2 hours until doubled in size.

Grease a 9x13 pan with butter.

Roll the dough out onto a floured surface and cut into rolls. *I like to use my pizza cutter to cut the dough into strips about 2 inches by 4 inches.)*

Brush the top of each roll with butter and then fold into thirds.

Place the rolls, seam side down, in the greased pan.

Brush the top of each roll with butter.

Cover and let the rolls rise 1 1/2 hours.

Preheat oven to 400°. Bake rolls for 10 to 12 minutes or until golden brown.

*These can be made ahead of time and then frozen and baked on the desired day.*