

# Homemade Buttery Yeast Rolls

**Makes:** 12-16 rolls

**Total Time:** 3.5 hours

## Ingredients

4 teaspoons instant dry yeast

1/3 cup warm water

1/4 cup sugar

1/4 cup butter, softened

2 teaspoons salt

1 cup warm milk (110°F)

2 large eggs

4 1/2 cups all-purpose flour, plus more if needed

## Directions

Add 1/3 cup warm water to the bowl of a stand mixer fitted with a dough hook, and sprinkle with yeast. Let sit 10 minutes until foamy. After 10 minutes, add the sugar, butter, salt, eggs and milk. Mix for several seconds until just combined. Let this mixture sit for 5 minutes.

Gradually add the flour to form a stiff dough, beating well after each addition. Knead for 5-7 minutes on medium speed until the dough is smooth and satiny.

Remove bowl from the stand mixer, and cover with a lint-free towel. Move to a warm place and let rise 1 hour.

After 1 hour, punch down, then recover and let rise for another hour. After the second rise, remove the dough from the bowl and divide in half. Separate each dough half into 6-8 rolls depending on the size you desire. Place in a lightly greased 9x13 baking dish and cover once more with a dish towel. Let rise, 1 hour.

Bake 15-18 minutes at 350°F or until golden brown on top. Brush with butter immediately after removing from oven. Serve warm and enjoy!