

Bakery Style Dinner Rolls

By: Simply Creative Chef Rob Scott

- **2 cups milk**
 - **½ cup butter**
 - **¼ cup granulated sugar**
 - **1 ¼ tsp. salt**
 - **1 package of yeast**
 - **¼ cup warm water**
 - **2 eggs**
 - **6 cups all-purpose flour**
 - **1 egg yolk**
 - **1 tbsp. water**
- 1. In a medium-sized saucepan, scald milk. Add butter, sugar, and salt. Cool to lukewarm.**
 - 2. Soften yeast in ¼ cup warm water until dissolved. Add yeast to milk mixture. Beat in eggs. Gradually add flour. Knead dough until it is smooth and elastic.**
 - 3. Place dough in an oiled bowl, brush top with oil, cover bowl with plastic wrap, and let rise until doubled in bulk.**
 - 4. Punch down dough, remove from bowl, and cut into twenty-four equal pieces. Shape each piece into a roll and place them on baking sheets with silicone baking mats about 1 inch apart from each other. Let rise until doubled in bulk.**
 - 5. Make egg wash: Mix egg yolk and water thoroughly. Brush tops of the rolls with egg wash before putting in the oven.**
 - 6. Bake in a preheated 375° F. oven for 20-25 minutes, or until golden brown. Serve warm.**

Yield: 24 dinner rolls