

Dinner Rolls - Quick from Food Network.com

1 (1/4 oz) package dry active yeast
1 cup warm water, about 110 degrees F
1/2 cup sugar
1 egg, beaten
2 tsp salt
1 cup milk, scalded then cooled to warm
4 oz melted butter, plus 2 oz melted for brushing
5 cups flour +

Need 2 muffin pans

Dissolve yeast in warm water. Let sit until lightly foamy.

Pour into standing mixing bowl with dough hook. Stir in sugar, egg, salt, warm milk, and 4 oz of butter. Slowly add 5 cups of flour, adding more as needed to make an elastic dough.

Turn onto a floured surface and knead 5 minutes.

Place dough in a buttered bowl. Cover with a towel, set in a very warm place, and allow to rise until doubled in size – about 1 hour.

Preheat oven to 425.

Lightly oil or butter the muffin pan. Punch down dough and form dough into 1-inch balls. Place 3 balls in each muffin cup. Fill muffin pans, cover with towel, and allow to rise 30 minutes more.

Brush with melted butter. Bake in preheated oven for 10 – 15 minutes, until golden brown.