

Let's make Soft, Buttery Dinner Rolls

From Jenni Field

What you need:

6 oz whole milk

4 oz water

2 oz unsalted butter

1 75 oz granulated sugar

1 1/2 teaspoons kosher salt

2 teaspoons active dry yeast

1 pound (16 oz) bread flour

1 egg, beaten

melted butter, for brushing before baking

What to do:

Heat milk, water, and butter together until butter is mostly melted.

Stir to completely melt the butter. Set aside to cool a bit.

In the bowl of your stand mixer, whisk together the sugar, flour, salt, yeast and all but about 1/2 cup of the bread flour.

Whisk the egg into the warm milk mixture and pour into the mixer bowl.

With the dough hook, mix on low speed until the dough comes together. Knead on medium speed for a minute.

If the dough is very sticky, add some of the reserved bread flour. Knead for an additional 8-10 minutes until the dough is smooth and lovely.

Other stuff to know:

All ounce measurements, even liquids, are measured by weight. Please get a scale, but here are the volume measures: 3/4 cup whole milk, 1/2 cup water, 1/2 stick butter (4 Tablespoons), 1/4 cup sugar and 4-5 cups of bread flour.



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What to do:

Form the dough into a smooth ball. Plop it back in the mixer bowl and spray with pan spray. Cover the bowl with a kitchen towel and let rise in a warm place* until doubled in size, about 1-1 1/2 hours.

Gently press out all the gases and weigh your dough. Divide by 18 (or 16 or 12 for larger rolls) and portion out with your scale.

Shape each portion into a smooth ball and roll it on the counter between your hands to pull the dough taut.

Place on a parchment-lined baking sheet. Place them close together for softer sided rolls or space them out for firmer sides.

Other stuff to know:

I make a "warm place" by boiling a mug of water in the microwave and then pushing the mug to the back corner. The dough will stay nice and cozy in that warm, moist environment as long as you don't open the microwave every 4 seconds to check on your dough.



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What to do:

Brush the tops of the rolls with some melted butter, cover and let rise in a warm place until puffy, about 30-45 minutes. Go ahead and preheat the oven to 350F and put the rack in the center of the oven.

When the rolls are lovely and puffy, bake them for about 15 minutes or until nicely golden brown. The internal temperature should be right around 200F.

Let cool on a cooling rack until warm. If you eat them when they're really hot, they'll be super squishy, but it's your call.

Enjoy!

Other stuff to know:

