



Fast Soft Yeast Dinner Rolls

Makes 1 dozen large rolls

1/4 cup (56g)	warm water (120°F)
1 cup (227g)	whole milk, warm (100°F - 110°F)
1-1/2 tbsp	unsalted butter, room temp.
1 tbsp (10.5g)	granulated sugar
1 tbsp	active dry yeast
3 to 3-1/2 cups	all-purpose flour
1/2 tbsp	sea salt
2 tbsp	unsalted butter, melted

1. In bowl of mixer fitted with paddle attachment, place water, milk, butter, sugar and yeast. Blend together, clean the sides of the bowl. Add 1 cup of the flour and blend until mixed well.
2. With mixer off, add 2 cups of flour and salt, let set for 10 minutes. You should start seeing cracking in the flour. On low speed, mix until the dough looks like biscuit dough. Add 1/4 cup of additional flour a little at a time until the dough starts to clean sides of the mixing bowl.
3. Mix for 4 minutes to knead the dough. Take the dough out of the bowl and hand knead for 3 minutes.
4. Place dough into a well-oiled bowl and wrap with plastic wrap. Place in a draft free area to rise for 20 to 30 minutes or double in size.
5. Preheat the oven to 350°F. Punch the dough down and knead for 3 minutes. Divide the dough in half, then each half again, now you should have 4 equal pieces, take each of those and cut into 3, making 12 equal pieces. Roll each of the pieces into a tight ball. Place onto a buttered dish or parchment lined paper. Let rise for 5 minutes.
6. Bake in preheated oven for 15 to 20 minutes, or until the top is light brown. Brush tops with melted butter.