

Pan Rolls

submitted by Elizabeth Mandel

12 servings

Ingredients

- 1 Tbsp + 1 tsp dry yeast
- 1/2 c warm water
- 1 tsp sugar
- 1 large egg (covered with warm water for about 15-20 minutes to bring up to room temperature)
- 1 cup milk
- 1/4 cup butter, cut into pieces (no substitutes)
- 1 1/2 - 2 tsp salt
- 3 Tbsp granulated sugar
- 4 c bread or all purpose flour

Directions

1. Generously grease a 13x9" baking pan (preferably metal) with melted butter - or spray generously with oil
2. In a heavy duty stand mixer fitted with a dough hook, add in 4 cups flour, set aside.
3. In a small saucepan, heat the 1 c milk with 1/4 c butter, salt, and 3 Tbsp sugar until the butter starts to melt, stirring with a spoon (butter does not have to completely melt). Set aside until warm and not hot. (To speed things up can place in the fridge for about 20 minutes; this will cool it down faster). The mixture should be warm but not hot.
4. When the milk mixture is warm, proof 1 Tbsp and 1 tsp yeast in 1/2 cup warm water with 1 tsp sugar; let sit for 10 minutes or until foamy.
5. Add the yeast and the warm milk/butter mixture and the egg to the bowl with the flour.
6. Start mixing, adding more flour only if needed to create a soft semi-sticky dough that holds around the blade. (It might take up to 5 cups of flour.)
7. Keep adding more flour, 1 Tbsp at a time, as needed and knead for 8-10 minutes until dough is smooth.
8. Remove dough from the mixing bowl and let sit covered with a clean tea towel on the counter for 10 minutes.
9. Knead the dough gently for about 15 seconds into a ball.
10. Place in an oiled bowl. Cover and let rise about 1 hour or until doubled in size.
11. Punch down dough. Divide into 12 pieces and shape into round balls. Place dough balls into the prepared baking dish, fitting evenly in dish (3x4). If you have extra dough balls, place into the freezer to bake another time.
12. If desired, brush dough balls with melted butter.
13. Cover with a clean tea towel and let rise for about 30-40 minutes, or until almost double in size.
14. Set oven to 375 F.
15. bake 22-25 minutes, or until dark golden brown on top.

