

Dinner Rolls



Ingredients

- 3 ½ cups flour
- 1 tsp salt
- ½ cup milk
- 1 cup water
- 2 Tbsp honey

- 2 Tbsp melted butter
- 1 Tbsp active yeast

Cinnamon Honey Butter:

- 2 sticks room temp butter
- 1 ½ tsp cinnamon
- 2 Tbsp honey
- ½ cup powdered sugar

Utensils

- 13 x 9 baking dish
- Measuring cups and spoons
- Whisk
- Spatula
- Mixing bowl
- Thermometer



Recipe Instructions

Step 1: Liquid Ingredients

Preheat oven to 400°

Melt butter.

Add milk, honey, and water to the melted butter.

Heat until 110°

Whisk to combine.

Step 2: Yeast

Sprinkle yeast over your hot liquid mixture.

Whisk to combine.

Set aside for 5 minutes. It will start to foam and expand.

Step 3: Dry Ingredients

In a mixing bowl, combine flour and salt and whisk.

Pour liquids into bowl with dry ingredients. Mix with spatula until a dough forms.

Step 4: Knead

Knead dough by hand or put in stand mixer with the dough hook for 5 minutes.

Make sure to flour the surface where you are kneading the dough.

Cover dough with a damp cloth and let sit for 15 minutes.

Step 5: Form Dough

Put dough back on the floured surface and cut into 15 equal pieces.

Roll each piece of dough between your hands to form a ball and arrange in pan.

Cover with damp towel and let sit for 15 minutes.

Step 6: Bake and Enjoy!

Place in 400° oven for 15 minutes.

Enjoy on its own, or with our optional cinnamon honey butter! Just combine all ingredients and enjoy!!



Scan this QR code with your phone to view an instructional video on how to make this recipe!

Kitchen Safety Tips:

Always use pot holders or oven mitts when handling pans in the oven.