

Texas Roadhouse Rolls Recipe - Fluffy, Sweet, and Perfect with Honey Butter

The rolls are soft and airy, making them a joy to eat.



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup warm milk (110°F)
- 1/4 cup granulated sugar
- 2 1/4 teaspoons active dry yeast
- 1/4 cup unsalted butter, melted
- 1 large egg
- 3 1/2 to 4 cups all-purpose flour
- 1 teaspoon salt

DIRECTIONS

1. In a small bowl, combine warm milk, sugar, and yeast. Let it sit for about 5 minutes until frothy.
2. In a large mixing bowl, combine melted butter, egg, and the yeast mixture.
3. Gradually add flour and salt, mixing until a soft dough forms.
4. Knead the dough on a floured surface for about 5 minutes until smooth.
5. Place the dough in a greased bowl, cover it, and let it rise in a warm place for about 1 hour or until doubled in size.
6. Punch down the dough and divide it into 12 equal pieces. Shape each piece into a ball.
7. Place the rolls in a greased baking dish, cover, and let them rise for another 30 minutes.
8. Bake in a preheated oven at 350°F for 15-20 minutes until golden brown.
9. While the rolls are baking, prepare the honey butter by mixing softened butter with honey until smooth.
10. Serve the rolls warm with honey butter on the side.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/texas-roadhouse-rolls-recipe-fluffy-sweet-and-perfect-with-honey-butter/>