

Fluffy Dinner Rolls Made from Scratch: A Family Favorite

Soft & Buttery Homemade Rolls: A Foolproof Recipe for Perfect Dinner Rolls



OVEN
350°F

TIME
20 mins

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INGREDIENTS

For the Dough:

4 ½ cups all-purpose flour (plus extra for dusting)

2 teaspoons yeast

3 tablespoons sugar

1 ½ cups warm milk (about 110°F)

½ cup olive oil

1 whole egg + 1 egg yolk

½ teaspoon salt

For the Egg Wash & Butter Glaze:

1 egg white + 2 tablespoons water (for brushing before baking)

2 tablespoons melted butter (for brushing after baking)

How to Make Soft & Buttery Homemade Rolls:

1. Activate the Yeast:

2. Mix the Dough:

3. Knead the Dough:

4. First Rise:

5. Shape the Rolls:

6. Second Rise:

7. Bake to Perfection:

8. Butter & Enjoy!:

My Pro Tips for Perfect Dinner Rolls:

Use warm milk, not hot. If the milk is too hot, it can kill the yeast. Keep it around 110°F for best

results.

Don't rush the rising time. Letting the dough rise properly ensures light, airy rolls.

Knead the dough well. Kneading for at least 5 minutes develops the gluten, making the rolls perfectly soft.

Brush with butter while warm. This step adds an extra layer of richness and keeps the rolls moist.

For extra flavor, add honey. A tablespoon of honey in the dough gives these rolls a slight sweetness.

How to Store & Freeze These Rolls:

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

- 1. Activate the Yeast:** In a large mixing bowl, I combine the yeast and sugar, then pour in the warm milk. I let it sit for 5 minutes until it becomes foamy-this is how I know the yeast is active and ready to go.
- 2. Mix the Dough:** Once the yeast is bubbling, I add the olive oil, salt, whole egg, and egg yolk. Then, I gradually mix in the flour, one cup at a time, stirring until the dough starts to come together.
- 3. Knead the Dough:** I transfer the dough to a floured surface and knead it for 5-7 minutes until it becomes smooth and elastic. This step helps develop the gluten, making the rolls light and fluffy.
- 4. First Rise:** I place the kneaded dough in a greased bowl, cover it with plastic wrap, and let it rise in a warm place for about 1 hour until it doubles in size.
- 5. Shape the Rolls:** Once the dough has risen, I divide it into 24 equal pieces and roll each piece into a ball. I then arrange them on a lined or greased baking pan, leaving a little space between each roll.
- 6. Second Rise:** I cover the shaped rolls and let them rest for another 30 minutes so they puff up before baking.
- 7. Bake to Perfection:** I preheat my oven to 350°F (175°C). Before baking, I brush the tops of the rolls with the egg wash (egg white + water) to give them that beautiful golden-brown color.
- 8. They bake for 20-25 minutes** until they turn golden brown and perfectly soft.
- 9. Butter & Enjoy!:** As soon as they come out of the oven, I brush the tops with melted butter, making them extra

rich and flavorful.

10. And that's it-soft, fluffy, buttery homemade rolls, ready to be devoured!
11. My Pro Tips for Perfect Dinner Rolls: Use warm milk, not hot. If the milk is too hot, it can kill the yeast. Keep it around 110°F for best results.
12. Don't rush the rising time. Letting the dough rise properly ensures light, airy rolls.
13. Knead the dough well. Kneading for at least 5 minutes develops the gluten, making the rolls perfectly soft.
14. Brush with butter while warm. This step adds an extra layer of richness and keeps the rolls moist.
15. For extra flavor, add honey. A tablespoon of honey in the dough gives these rolls a slight sweetness.
16. How to Store & Freeze These Rolls: Storing Leftovers: I keep leftover rolls in an airtight container at room temperature for up to 3 days. To reheat, I warm them in the oven at 300°F for about 5 minutes.
17. Freezing the : Dough: If I want to prepare these ahead of time, I freeze the shaped dough balls on a baking sheet, then transfer them to a freezer bag. When ready to bake, I let them thaw and rise at room temperature for 2-3 hours before baking.
18. Freezing : Baked Rolls: Once baked, these rolls freeze beautifully. I wrap them tightly in plastic wrap and store them for up to 3 months. To reheat, I place them in a warm oven for 10 minutes.
19. FAQs (From My Kitchen to Yours): Q: Can I use instant yeast instead of active dry yeast? A: Yes! If using instant yeast, you can mix it directly into the flour and skip the proofing step.
20. Q: Can I use butter instead of olive oil? A: Absolutely! Melted butter adds a richer flavor to the rolls.
21. Q: How do I make these rolls even softer? A: Adding 1 extra egg yolk or 2 tablespoons of honey makes the rolls even softer and richer.
22. Q: Can I make these into slider buns? A: Yes! Just shape the dough into slightly larger rolls and bake them the same way.
23. Why You'll Love This Recipe: These Soft & Buttery Homemade Rolls are everything you could want in a dinner roll-light, fluffy, buttery, and completely irresistible. They're simple to make and turn any meal into something special.
24. Whether you're baking these for a holiday feast, a weeknight dinner, or just because, they're guaranteed to be a hit.
25. So go ahead, grab your flour and yeast, and let's make the most delicious homemade rolls ever!

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

Original recipe: <https://chefmaniac.com/fluffy-dinner-rolls-made-from-scratch-a-family-favorite/>