

Fluffy Homemade Dinner Rolls - Soft, Buttery & Irresistible!

Fluffy, Soft, and Buttery Homemade Rolls - A Bakery-Style Treat!



OVEN
350°F

TIME
20 min

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INGREDIENTS

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

How to Make Fluffy Homemade Rolls:

1. Activate the Yeast:

In a bowl, combine warm milk (110°F), sugar, and yeast.

Let it sit for 5-10 minutes until it becomes foamy and bubbly (this means the yeast is active).

2. Mix the Wet Ingredients:

In another bowl, whisk together melted butter and eggs.

Add the yeast mixture and stir well.

3. Combine with Flour & Salt:

Gradually mix in flour and salt, stirring until a soft dough forms.

4. Knead the Dough:

Transfer the dough onto a floured surface and knead for 5-7 minutes until it becomes smooth and elastic.

If the dough is too sticky, add a tiny bit of flour at a time.

5. Let the Dough Rise:

Place the dough in a greased bowl, cover with a towel, and let it rise for 1 hour (or until it doubles in size).

6. Shape the Rolls:

Punch down the dough and divide it into 12 equal pieces.

Shape each piece into a smooth ball and place them in a greased baking dish.

7. Second Rise:

Cover the rolls and let them rise for another 30 minutes until puffy.

8. Bake Until Golden:

Preheat your oven to 350°F (175°C).

Bake for 15-20 minutes or until the tops turn golden brown.

9. Brush with Butter & Serve:

Once out of the oven, immediately brush the tops with melted butter for a soft, glossy finish.

Serve warm and enjoy!

Pro Tips for the Best Homemade Rolls:

Fun Variations to Try:

What to Serve with Homemade Rolls:

DIRECTIONS

1. **Activate the Yeast:** In a bowl, combine warm milk (110°F), sugar, and yeast.
2. Let it sit for 5-10 minutes until it becomes foamy and bubbly (this means the yeast is active).
3. ? Tip: If the yeast doesn't foam, it may be expired or the milk might be too hot/cold.
4. **Mix the Wet Ingredients:** In another bowl, whisk together melted butter and eggs.
5. Add the yeast mixture and stir well.
6. **Combine with Flour & Salt:** Gradually mix in flour and salt, stirring until a soft dough forms.
7. **Knead the Dough:** Transfer the dough onto a floured surface and knead for 5-7 minutes until it becomes smooth and elastic.
8. If the dough is too sticky, add a tiny bit of flour at a time.
9. **Let the Dough Rise:** Place the dough in a greased bowl, cover with a towel, and let it rise for 1 hour (or until it doubles in size).
10. ? Tip: A warm spot helps the dough rise faster-try placing it in a slightly warm oven or near a sunny window.
11. **Shape the Rolls:** Punch down the dough and divide it into 12 equal pieces.
12. Shape each piece into a smooth ball and place them in a greased baking dish.
13. **Second Rise:** Cover the rolls and let them rise for another 30 minutes until puffy.
14. **Bake Until Golden:** Preheat your oven to 350°F (175°C).

15. Bake for 15-20 minutes or until the tops turn golden brown.
16. Brush with Butter & Serve: Once out of the oven, immediately brush the tops with melted butter for a soft, glossy finish.
17. Serve warm and enjoy!
18. Pro Tips for the Best Homemade Rolls: ? Use Fresh Yeast - Expired yeast won't rise properly. Always check the date!? Don't Over-Knead - Knead just until the dough is smooth and elastic. Over-kneading can make rolls dense.? Use the Right Milk Temperature - If the milk is too hot, it kills the yeast; if it's too cold, the yeast won't activate. 110°F is ideal!? For Even Baking - Place rolls close together in the pan for soft edges, or space them out for crustier sides.? Want Extra Fluffiness? - Let the second rise go for 40 minutes instead of 30 for even softer rolls.
19. Fun Variations to Try: ? Garlic Herb Rolls - Mix garlic powder and chopped herbs into the dough for a savory twist.? Honey Butter Rolls - Drizzle warm honey butter over the rolls before serving.? Cheese-Stuffed Rolls - Add a small cube of cheese inside each roll for a melty surprise!? Cinnamon Sugar Rolls - Brush with butter and sprinkle with cinnamon sugar before baking.
20. What to Serve with Homemade Rolls: These buttery, fluffy rolls pair perfectly with:
21. ? Hearty Soups & Stews - Great for dipping!? Roast Chicken or Turkey - A holiday classic.? Grilled Steak or BBQ - A delicious side to any meaty dish.? Fresh Salads - Balance the richness with something light.? Jam or Honey Butter - A sweet and simple spread.
22. FAQs About Homemade Rolls: Q: Can I make the dough ahead of time?A: Yes! After the first rise, cover the dough and refrigerate overnight. Bring to room temp before shaping and baking.
23. Q: How do I store leftovers?A: Store in an airtight container at room temperature for up to 3 days. Reheat in the oven for a fresh-baked taste!
24. Q: Can I freeze the dough?A: Yes! Freeze unbaked rolls after shaping. Thaw, let rise, and bake when ready.
25. Q: Can I make these without eggs?A: Yes! Substitute 1/4 cup unsweetened applesauce or 1 tablespoon flaxseed mixed with 3 tablespoons water for an egg-free version.

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

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