

## Easy Make-Ahead Refrigerator Rolls That Stay Soft and Buttery

1/2 cup plus 1 tablespoon granulated sugar



**OVEN**  
**375°F**

**TIME**  
**15 to 20 min**

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### INGREDIENTS

2 packages active dry yeast  
1 large egg, beaten  
3/4 teaspoon salt  
1/2 cup plus 1 tablespoon granulated sugar  
1/2 cup warm water (not too hot)  
1/2 cup shortening (Crisco or lard)  
2 cups warm water  
6 cups all-purpose flour (or bread flour)  
2 sticks margarine or butter (for dipping and brushing)

### DIRECTIONS

1. Activate the yeast: Mix the yeast with 1/2 cup warm water and set aside until foamy.
2. Prepare the egg: Beat the egg with a fork and set aside.
3. Mix base ingredients: In a large bowl, combine the shortening, salt, and sugar.
4. Add wet ingredients: Stir in the beaten egg, yeast mixture, and 2 cups of warm water.
5. Add flour: Gradually mix in the flour until a soft dough forms.
6. Prepare for chilling: Scrape down the sides of the bowl to incorporate everything evenly.
7. Refrigerate: Transfer the dough to a large greased bowl, grease the top, and cover tightly with plastic wrap. Refrigerate overnight or up to one week.
8. Shape the rolls: When ready to bake, remove the desired amount of dough and knead lightly on a floured surface.
9. Cut and dip: Cut out rolls using a floured cutter, dip in melted butter, and place in a baking pan.
10. Let rise: Cover and let the rolls rise until doubled in size.
11. Bake: Bake at 375°F for 15 to 20 minutes until golden brown.
12. Finish: Brush with melted butter while still hot.

### SWAPS & NOTES

Shortening: This gives the rolls a classic soft texture, but

butter can be used for a richer flavor.

Flour: Bread flour creates a slightly chewier roll, while all-purpose flour keeps them soft and tender.

Butter or margarine: Brushing the rolls while hot adds flavor and

helps create that golden finish.

Yeast: Make sure your yeast is fresh for the best rise and texture.

## TIPS FOR SUCCESS

The key to light, fluffy rolls is handling the dough gently.

Overworking it can make the rolls dense, so knead just enough to shape them.

Another important tip is not to use too much flour when rolling and cutting.

Extra flour can make the rolls heavier instead of soft and airy.

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

Original recipe: <https://chefmaniac.com/easy-make-ahead-refrigerator-rolls-that-stay-soft-and-buttery/>