

Mom's Homemade Dinner Rolls Recipe for Soft, Fluffy Family Favorites

Mom's Homemade Dinner Rolls



OVEN
375°F

TIME
8 to 10 min

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INGREDIENTS

- 4 cups all-purpose flour
- 1 packet active dry yeast, 2 1/4 teaspoons
- 1/4 cup sugar
- 1 teaspoon salt
- 1 cup milk
- 1/4 cup unsalted butter
- 2 large eggs

DIRECTIONS

1. Warm the milk and butter: In a small bowl or saucepan, warm the milk and butter together until the butter is fully melted.
2. Let the mixture cool to about 110°F.
3. Mix the dough: In a large mixing bowl, combine the flour, sugar, salt, and yeast.
4. Add the cooled milk mixture and the eggs. Mix until a dough forms.
5. Knead the dough: Turn the dough out onto a floured surface and knead for 8 to 10 minutes, until it becomes smooth and elastic.
6. First rise: Place the kneaded dough into a greased bowl. Cover it with a towel and let it rise in a warm place for about 1 hour, or until doubled in size.
7. Shape the rolls: Punch down the dough and shape it into rolls.
8. Place the shaped rolls into a greased baking dish.
9. Second rise: Cover the rolls and let them rise again for about 30 minutes.
10. Bake: Preheat the oven to 375°F.
11. Bake the rolls for 15 to 20 minutes, or until they are golden brown.
12. Butter and serve: Brush the warm rolls with melted butter before serving.

SWAPS & NOTES

Whole milk gives the rolls a richer texture, but 2% milk can also work if that is what you have on hand.

Make sure the milk and butter mixture cools to about 110°F before adding it to the dry ingredients.

If it is too hot, it can affect the yeast.

All-purpose flour works well here, but depending on humidity and

exact measuring, you may need a little extra flour while kneading if the dough feels too sticky.

TIPS FOR SUCCESS

Make sure the milk mixture is warm, not hot.

Yeast likes warmth, but too much heat can keep the dough from rising properly.

Knead until the dough feels smooth and elastic rather than rough.

This helps create the soft, fluffy texture dinner rolls should have.

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

Original recipe: <https://chefmaniac.com/moms-homemade-dinner-rolls-recipe-for-soft-fluffy-family-favorites/>