

## Copycat Texas Roadhouse Rolls Recipe with Cinnamon Honey Butter

Copycat Texas Roadhouse Rolls



**OVEN**  
**350°F**

**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the rolls:

- 1 1/4 cups milk
- 2 1/4 teaspoons active dry yeast, or 1 packet
- 1/4 cup honey
- 4 tablespoons melted butter, divided
- 1 large egg, room temperature
- 1 teaspoon salt
- 4 cups all-purpose or bread flour

For the copycat cinnamon honey butter:

- 1 stick salted butter, room temperature
- 1/4 cup powdered sugar
- 1 1/2 tablespoons honey
- 3/4 teaspoon cinnamon

### DIRECTIONS

1. Warm the milk: Bring the milk almost to a boil. Remove it from the heat once it begins to steam and small bubbles appear around the edges.
2. Let it cool to lukewarm, around 80 to 90 degrees.
3. Activate the yeast: In a small bowl, combine the lukewarm milk, yeast, and honey.
4. Stir well and let it sit for about 5 minutes.
5. Start the dough: In a large bowl, combine 3 tablespoons of the melted butter, the milk mixture, the room-temperature egg, salt, and half of the flour.
6. Mix slowly until smooth.
7. Add the remaining flour: Gradually add the rest of the flour and mix until a dough forms.
8. Knead or mix with a dough hook for about 8 minutes.
9. Transfer the dough to a floured surface and knead for another few minutes until smooth and elastic.
10. Let the dough rise: Spray a large bowl with cooking spray and place the dough inside.
11. Cover with plastic wrap and let it rise in a warm place for 1 hour.
12. Shape the rolls: Punch down the dough and roll it out on a floured surface until it is about 1/2 inch thick.
13. Fold it in half and gently seal.
14. Cut into 24 even squares.
15. Place them on 2 lightly greased baking sheets.
16. Cover and let them rise for 30 to 40 minutes, until doubled in size.
17. Bake: Preheat the oven to 350°F.
18. Bake the rolls for 12 to 15 minutes, or until lightly golden on top.

19. Brush with the remaining tablespoon of melted butter.

### SWAPS & NOTES

Scalding the milk and then letting it cool to lukewarm helps create a softer dough and a better final texture.

Just be sure it is no longer hot when the yeast goes in.

Bread flour can give the rolls a little more chew and structure, while all-purpose flour still makes a beautifully soft roll.

Room-temperature egg helps the dough mix more smoothly and keeps the ingredients from cooling each other down too much during mixing.

### TIPS FOR SUCCESS

Make sure the milk has cooled before adding the yeast.

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

Do not skip the second rise after shaping.

That is what helps the rolls bake up especially fluffy.

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

Original recipe: <https://chefmaniac.com/copycat-texas-roadhouse-rolls-recipe-with-cinnamon-honey-butter/>