

## Soft, Fluffy & Buttery Air Fryer Dinner Rolls You'll Want with Every Meal

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**OVEN**  
**320°F**

**TIME**  
**5 to 10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 2 1/4 teaspoons active dry yeast
  - 3/4 cup warm milk
  - 2 tablespoons granulated sugar
  - 2 1/2 cups all-purpose flour
  - 1/2 teaspoon salt
  - 1 large egg
  - 3 tablespoons unsalted butter, softened
  - 1 tablespoon olive oil or melted butter for greasing
- For Brushing:
- 2 tablespoons melted butter
  - Pinch of flaky salt, optional

### DIRECTIONS

1. In a small bowl, combine the warm milk, sugar, and yeast. Let it sit for 5 to 10 minutes until foamy.
2. In a large mixing bowl, combine the flour and salt.
3. Add the yeast mixture, egg, and softened butter to the flour. Mix until a shaggy dough forms.
4. Knead the dough for about 8 to 10 minutes by hand or 5 to 6 minutes with a mixer until smooth and elastic.
5. Place the dough in a lightly greased bowl, cover, and let it rise in a warm place for about 1 hour or until doubled in size.
6. Punch down the dough and divide it into 8 to 10 equal portions. Shape each portion into a smooth ball.
7. Lightly grease the air fryer basket or a small air fryer-safe pan. Arrange the dough balls inside, leaving a little room for expansion.
8. Cover loosely and let the shaped rolls rise again for about 20 to 30 minutes.
9. Air fry at 320°F for 8 to 12 minutes, depending on your air fryer size and model, until the tops are golden and the rolls are cooked through.
10. Brush the warm rolls with melted butter and sprinkle with flaky salt if desired. Serve warm.

### SWAPS & NOTES

Warm milk helps activate the yeast and gives the rolls a soft, tender crumb.

Make sure it feels warm but not hot, since overly hot milk can affect the yeast.

If needed, you can use instant yeast instead of active dry yeast and reduce the proofing time slightly.

All-purpose flour works beautifully here, but bread flour can give you a slightly chewier structure.

## TIPS FOR SUCCESS

Give the dough enough time to rise properly.

That first rise is what helps create the fluffy texture, so don't rush it.

If your kitchen is cool, place the bowl in a slightly warm spot to help the yeast do its job.

Be careful not to overcrowd the air fryer.

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

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