



DUTCH OVEN DINNER ROLLS

 3.5 hours

Meal Difficulty

 Makes 12 rolls



COOKING DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 In the bowl of a stand mixer fitted with the dough hook, stir together flour, yeast, and salt.
- 3 Combine 1 cup milk and 1 tablespoon butter in a small pot (or a microwaveable dish) and heat until butter melts, about 95°F. Whisk in honey.
- 4 With the mixer on low speed, slowly add warm milk mixture to the dry ingredients until dough starts to come together. If dough is very wet and sticky, add a bit more flour, 1 tablespoon at a time, until it comes together.
- 5 Knead dough on medium speed for 5 minutes until smooth. Transfer to a large mixing bowl coated in softened butter or nonstick spray and cover. Let rise in a warm spot on the counter until doubled in size, about 60-90 minutes.
- 6 When the dough has doubled in size, turn onto a clean counter and divide into 12 equal (2-oz) pieces. Cup your hand on top of one piece of dough. Gently press it against the counter in a tight circular motion until you have a smooth ball. Repeat with remaining dough. Arrange rolls on top of the melted butter in the bottom of the 3.5 QT Dutch Oven; they should not quite touch. Cover with plastic wrap and then the lid and let rise in a warm spot on the counter until they have doubled in size and are now snug against one another, about 1 hour.
- 7 Whisk together egg and remaining 1 tablespoon milk. Brush the top of the rolls with egg wash and sprinkle with sea salt. Bake uncovered until fluffy and golden brown, about 25-30 minutes.

INGREDIENTS

3 cups all-purpose flour, more as needed

2 tsp (1 packet) instant yeast

1 1/4 tsp salt

1 c plus 1 tbsp milk, divided

2 tbsp honey

4 tbsp unsalted butter, divided

1 egg

1/2 tsp flaky sea salt