WORLDS BEST DINNER ROLL RECIPE

Heat together 100-105F
1/2 cup milk
1/3cup melted butter
1/4 Cup Sugar or honey
1 1/2 tsp salt
Whisk in 1 egg

In your mixing bowl combine:
1/2 warm water 100- 105 F
2 1/4 tsp instant dry yeast
Let set until it foams (3-5 minutes)

Add milk mixture to the mixing bowl and add
2 cups bread flour
1.5 cups all ourpose flour
You can use all AP flour if thays what you have. I find the bread flour makes them a bit more fluffy.

Knead well for 5-8 minutes by hand or for about 3-4 minutes in an electric mixer. You may add tiny bit of flour at a time just till it feels workable and stops sticking to the sides of the bowl.
Cover tightly in a bowl and let it rise for at least 60 minutes or till about double in size in a warm area. Remove from bowl and Break off handful sized balls of dough (this recipe should make 12). Roll between your hands to create a 6 inch rope and tie in a knot. Place on parchment lined baking sheet. Should look like photo on this recipe.

Allow to rise for at least another 30 minutes, bake at 400F for 10-12 minutes. All ovens cook differently, so check at 10 min and remove when just starting to get golden.

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