

Dinner rolls

with freeze ahead option



by Shannon Vavich

While the time it takes to prepare these rolls can take the better part of a day, the greatest labor in making them is waiting and watching the clock for the right time to start the next step.

What makes these dinner rolls so light and fluffy is the multiple rising periods. These rolls will rise a total of three time. What that means for you is that you'll need to be aware of the clock and set aside just enough time to meet your rolls and initiate the next step in the construction process.

Making these days ahead of time and freezing them after they are formed into balls (but unbaked) is the secret to managing to get these on the table in a realistic fashion.

They are well worth the effort! So light and flaky and fragrant, the butter melts into them so nicely - you'll be glad you made them.

Total prep time: 5 1/2 hours

Bake time: approx. 20 minutes

Makes 16 rolls

6 cups flour

2/3 cup powdered milk

1 Tablespoon salt

5 Tablespoons sugar

4 teaspoons yeast

2 cups warm water

2 eggs

1/4 cup melted butter

additional butter to grease rising bowl

additional flour for kneading

In the mixing bowl of a stand mixer, combine the flour, powdered milk, salt, sugar and yeast with the dough hook attachment. Next, in a medium bowl beat the eggs then add the water, and beat again. Lastly, add the melted butter to the eggs and water and whisk.

Pour the liquid mixture into the flour mixture with the dough hook rotating at a slow speed. Continue to run the mixer until the two elements have combined and you have a wet dough. This will take a few minutes. Scrape down the sides of the bowl with a spatula if you need to.

©SHANNONVAVICH

FOR USE BY PATREON COMMUNITY ONLY. DO NOT DISTRIBUTE.
COPYRIGHT PROTECTED. THANK YOU FOR YOUR SUPPORT!

- page 2-

Turn the wet dough into a large bowl that has been buttered. Turn the dough ball over a few times to make sure its exterior is coated in butter from the bowl. Cover bowl with plastic wrap and let it rise for two hours.

Flour your work surface and turn out the risen dough. Knead for about eight minutes, adding as much flour as you need to help the dough become smooth and elastic. See video for kneading demonstration. Butter the rising bowl again and place the dough in the bowl. Cover again with plastic wrap. Rise again for two hours.

Preheat oven to 325 degrees F.

Lightly flour your work surface and turn out the dough. Form the dough into a long rope and using a pastry scraper, knife or scissors, cut the dough into 16 equal-sized pieces. Roll each piece into a ball and place on a baking sheet lined with parchment paper. Cover with a clean dry kitchen towel and let rise for one hour.

*If you are freezing these ahead of time, skip the third rise (for now) and put the baking sheet of rolls into the freezer. When the rolls are frozen solid, you can take them off the pan and put them in a freezer bag. When you'd like to bake them, just take them out of the freezer and bag, put them back on a parchment paper lined pan and let defrost and rise for the final time - about three hours.

If you'd like a "snowflake" look for these dinner rolls, use a fine mesh sieve and dust with flour right before baking.

Bake at 325 degrees for about 20 minutes, or until the rolls are cooked through. Serve immediately with plenty of butter and good cheer.

Thanks for being here!

Sincerely,
Shannon

