

Piece be the Journey

Holiday Rolls

Yield: 18 rolls

INGREDIENTS

- 3 ½ cups all-purpose flour
- 2 ¼ teaspoons instant yeast
- 2 tablespoons granulated sugar
- 1 ½ teaspoons table salt
- 1 ¼ cups whole milk
- 1 large egg
- 8 tablespoons unsalted butter, cut into 8 pieces and softened

DIRECTIONS

1. Microwave milk in microwave until warm (approximately 95 degrees). Sprinkle yeast over milk and allow to sit for 5-10 minutes. Whisk egg into milk mixture.
2. In the bowl of an electric mixer, combine the flour, yeast, sugar and salt. With mixer running on low speed, add milk mixture until just combined. With mixer running, add the butter one piece at a time; increase speed to medium and mix dough until smooth and sticky, about 6 minutes. Transfer dough to greased large bowl and cover with plastic wrap. Allow to rise until dough doubles in bulk, about 60-90 minutes. (You can accelerate rise time by putting the dough in the oven at 100-110 degrees.)
3. Line two cookie sheets with parchment paper. Turn dough onto lightly floured surface. Divide the dough evenly into 18 portions. Form each portion of dough into a smooth round ball. Transfer shaped rolls to baking sheets and cover with clean kitchen towel. Let rise until almost doubled in size, about 30-45 minutes. Meanwhile, adjust oven racks to lower- and upper-middle positions and heat oven to 375 degrees.
4. Bake the rolls, rotating the pans once halfway through baking, until the tops are golden brown, about 15 minutes. Transfer rolls immediately to wire rack and cool.

MAKE AHEAD DIRECTIONS

Follow directions through step 3 (skip preheating the oven). Without pressing on the rolls, spray cooking spray on rolls and then cover tightly with plastic wrap. Freeze rolls until solid, about 6 hours. Transfer to ziplock bag and freeze for up to 1 month. When ready to bake, heat oven to 375 degrees, let rolls stand at room temperature for 30-45 minutes. Bake until golden brown, about 15 minutes.