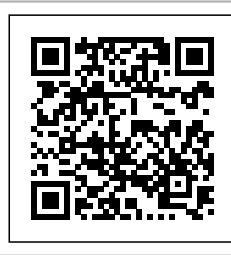


The Best Dinner Rolls



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Recipe by: Laura Vitale

Makes 16

Prep Time: 15 minutes
Cook Time: 25 minutes

Ingredients

__ 4 cups of All Purpose Flour
__ 1/3 cup of Granulated Sugar
__ 2-1/4 tsp of Instant Yeast
__ 3 tsp of Coarse Kosher Salt (I use Mortons)
or 1.5 tsp of Fine Table Salt
__ 1 cup of Warm Milk
__ 2 Eggs
__ 1/3 cup of Unsalted Butter, softened at room temperature
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For the Maple Butter:

__ 1/2 cup of Unsalted Butter, softened at room temperature
__ 3 Tbsp of Maple Syrup
__ Pinch of Salt

1) In the bowl of a standing mixer fitted with a dough hook, add the flour, sugar and yeast, mix to combine then add the milk, egg and butter and with the speed on medium low, start to knead while adding the salt then increase the speed to medium and knead for about 3 to 4 minutes or until the dough comes together.

2) The dough will be a bit tacky but that's what you're looking for, once it comes together place it in an oiled bowl, cover and allow it to rise until doubled in a warm spot, this will take 3 to 4 hours.

3) Once risen, deflate the dough and place it on a well floured surface, roll it out into a rectangle about a 12x16, cut into 8 strips, cut those strips in half horizontally (so you have 16 half strips) roll each strip into a small little roll and place in a lined and buttered 9x13 baking dish, continue with the rest then cover and rest about 45 minutes.

4) While they rest and proof, preheat your oven to 350 degrees. When ready, bake the rolls for about 20-25 minutes or until golden brown, when they come out, brush them with a tad bit of butter.

5) When ready to serve, whip up the maple butter by mixing together the butter and maple syrup and serve alongside.

