Extra Fluffy Dinner Rolls

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Recipe by: Laura Vitale

Makes 20

Prep Time: 4 hours 0 minutes
Cook Time: 25 minutes

Ingredients

For the Tangzhong:
__3 Tbsp Bread Flour (Taken From The Total Flour Below)
__½ cup Whole Milk (Taken From The Total Milk Below)

For the Dough:
__3 cups Bread Flour, Divided (Including The 3 Tbsp For The Tangzhong)
__1¼ cups All-Purpose Flour, Divided, 1 cup of the initial dough, 1/4 cup to add with the butter
__1½ cups Whole Milk, Divided (Including The ½ cup For The Tangzhong)
__1/2 cup Granulated Sugar
__1 Tbsp Instant Yeast
__2 1/2 tsp Salt
__1 Large Egg
__4 Tbsp Unsalted Butter, Softened At Room Temperature
__2 Tbsp Vegetable Shortening, Softened
__2 Tbsp Honey

For the Cinnamon Honey Butter:
__½ cup (1 Stick) Unsalted Butter, Softened At Room Temperature
__3 Tbsp Powdered Sugar
__1½ Tbsp Honey
__1 tsp Ground Cinnamon
__¼ tsp Salt

For Finishing:
__12 Tbsp Melted Unsalted Butter, For Brushing Or brush with touch of Cinnamon Honey Butter



1) Start by making the tangzhong. In a small saucepan, whisk together 3 tablespoons of the bread flour and ½ cup of the milk until smooth. Place over medium-low heat and cook, whisking constantly, for 12 minutes until thickened into a smooth, pudding-like paste. Remove from the heat, cover and allow to cool until lukewarm.

2) In the bowl of a standing mixer fitted with a dough hook, add the remaining bread flour, all purpose flour, sugar and yeast. Mix briefly to combine, then add the remaining 1 cup of lukewarm milk, egg, honey and cooled tangzhong. Mix on low speed until a shaggy dough forms, then slowly start adding the butter and shortening, then add the remaining 4 tbsp of flour (add an additional TBSP if its still a tad sticky around the bowl) and knead until the dough pulls away from the sides, only takes a minute or two. Cover and allow to rest for 20 minutes to hydrate the flour.

3) With the mixer running on low, gradually add the salt and continue kneading until the dough is smooth, soft and elastic, approximately 18 minutes total on medium speed.

4) Transfer the dough to a lightly oiled bowl, cover and allow to rise in a warm spot until doubled in size, approximately 2 hours depending on the temperature of your kitchen.

5) Once risen, gently deflate the dough and transfer it to a clean work surface. Divide into 20 equal portions and shape each into a smooth, tight ball by tucking the edges underneath and gently rolling against the counter.

6) Arrange the rolls evenly in a buttered (or parchment lined) 9x13-inch baking dish, cover loosely with a damp towel and allow to rise for approximately 45 minutes to an hour, or until noticeably puffy and almost doubled in size.

7) Toward the end of the second rise, preheat your oven to 350°F. Bake for approximately 2025 minutes, or until beautifully golden brown on top and cooked through.
8) As soon as the rolls come out of the oven, brush the tops generously with melted butter. Allow to cool slightly before serving.

9) To make the cinnamon honey butter, add the softened butter, powdered sugar, honey, cinnamon and salt to a bowl. Whip everything together until completely smooth, light and creamy. Serve alongside the warm rolls.